

WELCOME AT VAN DER VALK HOTEL ARNHEM

In 2020 restaurant 'De Veluwe' has been renovated completely. We are extremely proud of the result, and we hope you will enjoy the ambiance, the new dishes on the menu and of course our unchanged hospitality.

Seasonal dishes

Our menu is composed based on fresh and seasonal products. Every season you will be surprised by different dishes.

3-course menu

Besides our a la carte dishes it is also possible to compose a 3-course menu for € 37,50. The dishes you can choose from are marked with our toucan logo. If you have any questions or suggestions for the menu, please let us know!

Allergy or dietary requirements?

Are you allergic to certain products or ingredients? Please refer to the list of allergens stated behind each dish. The number indicate which allergen is in the dish and it will help you to make your choice easier. Please do not hesitate to ask one of our staff members if you have questions about the allergens or other items on the menu.



Eat, drink and enjoy!

Sincerely, on behalf of our whole team,

Van der Valk Hotel Arnhem

Lunch dishes

Sandwich smashed avocado with poached egg – salad pie 12 ✓	€ 11,50
Sandwich pulled pork – atjar / red onion / sprouts / sriracha mayonnaise 12 11	€ 12,50
Open wrap – prawn / coriander / red cabbage / lime mayonnaise 12 8 11	€ 12,50
Beef carpaccio sandwich – old cheese / rocket lettuce / aged cheese cream / pine nuts cherry tomatoes / choice between multigrain or white bread 17	€ 13,50
Croquette – two beef croquettes / mustard choice between multigrain or white bread 12 6 7 10 11 <i>* also available as vegetarian option ✓</i>	€ 9,00
Fried eggs or omelette – ham, cheese, roast beef, bacon and/or salmon choice between multigrain or white bread 12 3 7	v.a. € 8,50

Grilled sandwiches

Classic – ham / cheese 17	€ 7,00
Vega – Taleggio cheese / walnut / honey / muhammara 15 7 ✓	€ 9,50
Spanish – chorizo / cheese / tomato / onion / aioli 17	€ 9,50

Salads (big/small)

Autumn salad – pumpkin / gorgonzola / walnut / pear / onion 15 6 7 11 ✓	€ 14,50 € 9,75 f
Caesar salad – crispy chicken / parmesan cheese / bacon / egg croutons 12 7 11	€ 14,50 € 9,75 f
Poké bowl – Japanese rice / wakame / nori chips / avocado radish / soybeans / mango / cucumber 12 3 6 10 12 <i>With tuna sashimi or tatsuka chicken</i>	€ 15,50



GLUTEN

1



EGG

2



FISH

3



PEANUTS

4



NUTS

5



SOY

6



MILK

7



CRUSTACEANS

8



MOLLUSCS

9



CELERY

10



MUSTARD

11



SESAME SEED

12



LUPINE

13




SULFUR DIOXIDE

14

Soups

Tuscan tomato soup – basil-mascarpone cream / little meatballs 12710 € 6,50 

Soup of the season – our staff will be happy to inform you! € 7,00 

Starters

Freshly baked bread with various dips 7  € 6,50

Tartelette – pear / gorgonzola / walnut / chicory 17  € 11,50 

Wild pâté – brioche / apricot jam / sweet and sour 1257 € 12,50 

Beef carpaccio – aged cheese cream / rocket lettuce / Parmesan / pine nuts 7 € 13,50 

Tuna tartar – apple / chives / creme fraiche / wasabi mayonnaise / sesame 37 € 14,50

Main courses meat


Chicken satay – coconut rice / beans / atjar / emping 156711 € 23,50 

Game stew – “Hete Bliksem” / mushroom / venison gravy 1711 € 24,50 

Softly cooked beef cheek – risotto / sage / pumpkin / red wine sauce 1567 € 25,50 

Entrecote – potato mousseline / mushroom / seasonal vegetables / truffle sauce 1711 € 29,50

Main courses fish

Black Tiger spaghetti – Black Tiger shrimps / zucchini
red pepper / garlic 138 € 22,50 

Catch of the day – ask our staff for our catch of the day 37 dagprijs 






Main courses vegetarian

- Ravioli – artichoke / pecorino / sage butter / tomato 12  € 21,50 
- Thai curry – with Jackfruit rendang  € 21,50 

A new style of side dishes

All our main courses are served with homemade compote of the season and fries. If you would like baked potatoes, fresh salad or extra vegetables with your main course, you can indicate this with your order.

Desserts

- Dame Blanche – chocolate mousse / vanilla ice cream / chocolate brownie
hot chocolate sauce 12567 € 7,50 
- Crème brûlée – tonka bean / nougat ice cream 257 € 8,00 
- Gateau Chaud – hot chocolate pie / caramel ice cream 127 € 8,50 
- Coffee or tea of your choice with various sweets – combine your own sweets from € 2,75
- Macaron a € 1,50 157*
- Granola chocolate rock a € 1,00 457*
- Chocolate truffle a € 1,00 57*

Finger food

- Freshly baked bread with various dips € 6,50
- Bitter balls – mustard / 8 pieces € 7,50
- Cheese sticks – chili sauce / 8 pieces € 7,50
- Prawn croquettes – mayonnaise / 6 pieces € 7,50
- Vegetarian spring rolls – chili sauce / 8 pieces € 7,50

**Do you have allergies? Our colleagues are happy to inform you about the allergens!*