

WELCOME AT VAN DER VALK HOTEL ARNHEM

Seasonal dishes

Our chef Roy Volkers has composed the menu based on fresh and seasonal products. That way you will be surprised by the different dishes every season.

3-course menu

In addition to the à la carte dishes, it is also possible to compose a three-course menu for **€37.50** per person. The dishes you may choose from are indicated with our toucan logo. If you have any questions about or suggestions for the menu, please let us know!

Wine list

In addition to our extensive Van der Valk house wines, our sommelier Mark Bergevoet has compiled a wine list with wines from all over the world. On the menu you will find some wines from the classic wine world, but also let us surprise you with a beautiful red wine from the Middle East. If you would like to know more about our wines, please ask one of our colleagues.

Allergies or dietary requirements?

If you are allergic to specific foods, please refer to the allergens listed behind each dish. The numbers indicate which ingredients the dish contains, this will help you make the right choice. Do you still have questions? Our staff will be happy to help you!



Eat, drink and enjoy!

With hospitable greetings on behalf of the entire team,



Van der Valk Hotel Arnhem

Lunch dishes from 11:00 hr till 17:00 hr




Choice of white or brown bread

Pulled pork – atjar / siracha mayonaise / red onion / pita bread 1 7	€ 13,50
Hummus – halloumi / red onion / zucchini / nuts 1 2 3 7 11 	€ 12,50
Swiss cheese – dried ham / figs / hazelnuts / onion compote 1 5	€ 12,50
Salmon side – smoked / avocado / radish / cherry tomato 1 3 7	€ 13,50
Carpaccio – old cheese / arugula / truffle mayonnaise / Pine nuts / cherry tomato 1 7	€ 13,50
Croquettes on bread – two beef croquettes / mustard 1 2 6 7 10 11 <i>*also vegetarian possible</i> 	€ 9,00
Bouncer or omelette – choice of ham, cheese, bacon and / or salmon 1 2 3 7 from.	€ 8,50
Hamburger XL – Black Angus burger / brioche bread / bbq sauce salad / cheese / bacon / onion rings / fries 1 2 5 7	€ 17,50
Chicken satay – sajoer beans / atjar / cassava 1 5 6 7 11	€ 16,50

Grilled sandwiches

Classic – ham / cheese 1 7	€ 7,00
Vega – Taleggio cheese / walnuts / honey / muhammara 1 5 7  	€ 9,50
Spanish – chorizo / cheese / tomato / onion / aioli 1 7	€ 9,50
Ocean – tuna / onion / cheese / pesto 1 3 7	€ 9,50

Salads (big/small)

Autumn salad – goat cheese / mushrooms / hazelnuts / chestnut 5 7	€ 14,50 € 9,75 
Caesar salad – crispy chicken / Parmesan cheese / bacon / egg / croutons 1 2 7 11	€ 14,50 € 9,75 
Salade niçoise – tuna / egg / beans / olives 2 3 7 11	€ 15,50 € 10,75 



GLUTEN

1



EGG

2



FISH

3



PEANUTS

4



NUTS

5



SOY

6



MILK

7



CRUSTACEANS

8



MOLLUSCS

9



SELERY

10



MUSTARD

11



SESAME SEED

12



LUPINE

13





SULFUR DIOXIDE








14

Dinner until 22:00 hr


Soups

- Tuscan tomato soup** – crème fraîche / meatballs **1 2 7 10** € 7,00 
- Soup of the season** - *Our service staff will be happy to inform you!* € 7,50 


Starters

- Freshly baked bread** - with butter **1 7**  € 5,50
- Tartelette** – shallots / gorgonzola / walnuts / Aceto balsamic **1 2 5 7 11**   € 11,50 
- Steak tartare** – ox sausage / marinated mushroom / egg yolk /
Parmesan **1 2 7 11** € 14,50 
- Beef carpaccio** – truffle mayonnaise / arugula / old cheese / pine nuts **2 7 11** € 13,50 
- Salom** – red beets / apple / dill / herb yoghurt **3 7 11** € 14,50 
- Tuna and veal** – capers / herb salad / radish **2 3 11** € 15,50
- Pork belly** – ras el hanout / pumpkin / hezelnut **5 7 11** € 14,50



Main courses meat

- Our classic schnitzel** – lemon / seasonal vegetables /
*sauce of your choice **1 2 6 7** € 19,50 
- Schnitzel Forestière** – mushrooms / bacon / onion **1 2 6 7** € 20,50 
- Chicken satay** – sajoer beans / atjar / cassava **1 5 6 7** € 23,50 
- Fried ribeye** – pepper crust / polenta / chicory / *sauce of your choice **1 7 11** € 29,50
- Deer sucade** – candied sauerkraut / mushroom / chetsnut **1 7 11** € 29,50 
- Porchetta** – lentils / tomato / zucchini / five spices **1 7 11** € 28,50 
- Wild of the moment** – *Our service staff will be happy to inform you!* Daily Price
- Chateau Briand (2 personen)** – mushroom / cherry tomato /
roasted onion **1 2 7 11** *Preparation time of +/- 25 minutes € 69,00


Main courses fish

- Risotto** – shrimps / dill / lobster sauce 1 3 7 8 10 € 22,50 f
- Cod** – miso / sugar lettuce / tomato / beans 1 3 6 7 € 28,50 f
- Sea sole** – Beurre noisette / pointed cabbage / anchovy cremé 1 3 7 € 39,00
- Fish of the moment** – Our service staff will be happy to inform you! 3  Daily Price f

Main courses vegetarian

- Lasagna** – grilled vegetables / gorgonzola / sundried tomato 1 2 7  € 21,50 f
- Thai curry** – rice / jackfruit / coconut / cassava / peanut 1 4 7 11  € 21,50 f

Small appetite

- Lady steak** – diamond tenderloin / polenta / chicory € 18,50
*sauce of you choice 1 7 11
- Chicken satay** – sajoe beans / atjar / cassava 1 4 5 6 7 11 € 16,50
- Fish of the moment** – Our service staff will be happy to inform you! 3  € 18,50

Sauces





- Mushroom sauce
- Stroganoff sauce
- Red wine sauce
- Peper sauce

Side dishes





All our main courses come with vegetables on the plate, and in addition, we serve separate fries and a fresh salad. You can always ask one of our service staff for extra fries or salad.



Desserts

Dame Blanche – chocolate mousse / vanilla ice cream / chocolate brownie / hot chocolate sauce 1 2 5 6 7	€ 7,50 
Trio chocolate – cake / mousse / ice cream 1 2 6 7	€ 9,00 
Trifle – crumble / yoghurt / pear 1 2 7	€ 8,50 
Parfait – Bastogne / coffee / white chocolate 1 2 7	€ 8,50 
Coffee or tea with a delicacy of your choice	from. € 3,00
<i>Macaron at € 1,50 1 5 7</i>	
<i>Granola chocolate rocks at € 1,00 4 5 7</i>	
<i>Chocolate truffle at € 1,00 5 7</i>	
Cheese platter – 4 organic cheeses / nut bread / confit 1 4 5 7	€ 9,50

Finger food

Marinated olives – feta 	€ 4,50
Freshly baked bread – with butter and olive oil 	€ 5,50
Bitterballs – mustard / 8 pieces	€ 8,50
Cheese rolls – chili saucwée / 8 pieces 	€ 8,50
Shrimp crosquettes – aioli / 6 pieces	€ 8,50
Vegetarian spring rolls – chili sauce / 8 pieces 	€ 8,50
Haute friture – 12 pieces mixed snacks	€ 10,50
Snack board – gyoza / pangsit / tuna tataki / duck spring roll / torpedo shrimp	€ 18,50

"Do you have any allergies? Our colleagues will be happy to inform you about the allergens!"

