



Van der Valk Hotel Veenendaal

# VOORGERECHTEN STARTERS



## SOEPEN SOUPS

### TOMAAT | TOMATO / 7,50

gehaktballetjes | bieslook | crème fraîche  
meatballs | chives | crème fraîche

### TOM KHA KAI ¥ / 8,00

taugé | bosui | chili olie  
bean sprouts | spring onion | chili oil

### BOUILLABAISSE / 11,50\*

crouton met rouille | zeevruchten | kruidenolie  
crouton with rouille | seafood | herb oil

## SALADES SALADS

### SURF & TURF

/ 16,50 (S) / 19,50 (L)

biefstukpuntjes | gamba's | puntpaprika | komkommer | rettich | cashewnoten | Oosterse dressing  
steak dices | gambas | sweet bell pepper | cucumber | radish | cashew nuts | Asian dressing

### CRISPY CHICKEN 🍗

/ 14,50 (S) / 17,50 (L)

suikermais | mango | parelcouscous | crispy chili | yoghurtmayonaise  
sweetcorn | mango | pearl couscous | crispy chili | yoghurt mayonnaise

### GEROOKTE ZALM | SMOKED SALMON

/ 15,50 (S) / 18,50 (L)

omeletreepjes | rode ui | zongedroogde tomaat | appel | mosterdhangop  
omelet strips | red onion | sundried tomato | apple | mustard curd



# VOORGERECHTEN STARTERS

## koud | cold

### DESEMBOL | SOURDOUGH BUN ¥ / 8,50

olijfolie | knoflooksaus | kruidenboter  
olive oil | garlic sauce | herb butter

### RUNDERCARPACCIO | BEEF CARPACCIO / 15,00

truffelmayonaise | Parmezaanse kaas | pijnboompitten  
truffle mayonnaise | Parmesan cheese | pine nuts

### BRUSCHETTA ¥ / 14,00

fetadip | gazpacho blanco | geroosterde uiendip  
feta spread | gazpacho blanco | roasted onion spread

### GEROOKTE ZALM | SMOKED SALMON / 14,50

groene asperge crème | rode ui | zongedroogde tomaat | ui crunch | honing-mosterd-dille dressing  
green asparagus cream | red onion | sundried tomato | onion crunch | honey-mustard-dill dressing

### BEEF TATAKI / 15,00\*

gember-tomaat dip | sesam | gegrilde bosui | chili crunch  
ginger-tomato spread | sesame | grilled spring onion | chili crunch

### TARTAAR VAN GAMBA | TARTARE OF GAMBA / 15,00\*

butterfly garnaal | ananassalsa | citroenolie | sriracha mayonaise  
butterfly prawn | pineapple salsa | lemon oil | sriracha mayonnaise

## warm | hot

### GNOCCHI 3 KAZEN | GNOCCHI 3 CHEESES ¥ / 13,50

gevulde gnocchi | gorgonzola | mozzarella | ricotta | gorgonzola-roomsaus | baby spinazie  
stuffed gnocchi | gorgonzola | mozzarella | ricotta | gorgonzola-cream sauce | baby spinach

### KIPRAGOUT | CHICKEN RAGOUT / 13,50

romige kipragout | paddenstoelen | sjalot | bladerdeegkrokant  
creamy chicken ragout | mushrooms | shallot | puff pastry crunch

### GEGRATINEERDE MOSSELEN | GRATINATED MUSSELS / 15,00

knoflookbrood | kruidenboter | kaas | bieslook  
garlic bread | herb butter | cheese | chives

### KREEFT RAVIOLINI | LOBSTER RAVIOLINI / 15,50

kreeftensaus | dille crème | krokant van zuurdesem | pesto van zongedroogde tomaat  
lobster sauce | dill cream | crunch of sourdough | pesto of sundried tomatoes

Al onze voorgerechten en salades worden geserveerd met vers gebakken brood en gezouten roomboter.  
All our starters and salads are served with freshly baked bread and salted butter.

\* Toeslag €2,50 p.p. hotelarrangement  
\* Additional fee €2,50 p.p. hotel package

Raadpleeg onze allergenenkaart voor meer informatie over de allergenen in onze gerechten en dranken.  
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Allergenen  
allergens



# HOOFDGERECHTEN MAIN COURSES



## VLEES MEAT

### BIEFSTUK | ROUND STEAK / 26,50

gepofte prei mousseline | seizoensgroente | krokant van gerookte paprika | jus de veau  
*roasted leek mousseline | seasonal vegetables | sweet bell pepper crunch | jus de veau*

### CHATEAUBRIAND (600 gram) / 79,00\* (2 personen / 2 persons)

geroosterde oeraardappel | seizoensgroente | knolselderij crème | jus de veau  
*roasted wild potato | seasonal vegetables | celeriac cream | jus de veau*

### RIBEYE 350gr / 35,00\*

knolselderij crème | seizoensgroente | huisgemaakte chimichurri  
*celeriac cream | seasonal vegetables | homemade chimichurri*

### EENDENBORST | DUCK CONFIT / 24,50

gebakken | gepofte prei mousseline | seizoensgroente | sinaasappeljus | frisse kruiden  
*roasted | puffed leek mousseline | seasonal vegetables | orange gravy | fresh herbs*

### KALFSWANG | VEAL CHEEK / 22,00

zacht gegaard | geroosterde paprika | aardappelmousseline | jus de veau  
*slowly braised | roasted bell pepper | potato mousseline | jus de veau*

### CORDON BLEU / 21,50

gebakken champignons & paprika | sperziebonen | champignonroomsaus  
*sautéed mushrooms & bell pepper | French beans | creamy mushroom sauce*

### VARKENSHAAS | PORK TENDERLOIN / 22,50

met spek gebardeerd | aardappel-truffel mousseline | seizoensgroente | mosterdjus  
*wrapped in bacon | potato-truffle mousseline | seasonal vegetables | mustard gravy*

### KIPSATÉ | CHICKEN SATAY / 21,50

aziatische boontjes | kroepoek | pinda crunch | bosui | atjar salade  
*Asian beans | prawn crackers | peanut crunch | spring onion | atjar salad*

### SCHNITZEL / 21,50

gebakken champignons & paprika | sperziebonen | champignonroomsaus  
*sautéed mushrooms & bell pepper | French beans | creamy mushroom sauce*

## VIS FISH

### ZALM | SALMON / 27,00

gebakken | zomerse risotto | doperwten | beurre blanc | Parmezaan crunch  
*baked | summer risotto | peas | beurre blanc | Parmesan crunch*

### PANNETJE ZEEUWSE MOSSELEN | PAN WITH DUTCH ZEELAND MUSSELS / 25,00

knoflooksaus | kerriesaus | cocktailsaus | afgeblust met witte wijn  
*garlic sauce | curry sauce | cocktail sauce | deglazed with white wine*

### SCHOLFILET | PLAICE FILLET / 23,00

gebakken | crème van doperwt | gegrilde bospeen | kruidige tomatensaus | kappertjes  
*sautéed | cream of peas | grilled carrot | seasoned tomato sauce | capers*

### ZEEVRUCHTEN CURRY | SEAFOOD CURRY / 24,00

milde Thaise curry | garnituur uit de zee | jasmijn rijst  
*mild Thai curry | seafood garnish | jasmine rice*

## VEGETARISCH VEGETARIAN

### GEVULDE CANNELLONI | STUFFED CANNELLONI ✓ / 18,50

ricotta | spinazie | Italiaanse tomatensaus | kruidenkrokant | rucola | Parmezaanse kaas  
*ricotta | spinach | Italian tomato sauce | herb crunch | arugula | Parmesan cheese*

### PAPPADELLE ✓ / 18,50

tomatenfond | pijnboompitten | basilicum | rucola | zongedroogde tomaten  
*tomato fond | pine nuts | basil | arugula | sundried tomatoes*

### STEAK VAN RODE BIET | BEETROOT STEAK ✓ / 17,50

dry aged | crème van doperwt | gepofte krieltjes | smokey beurre blanc  
*dry aged | cream of peas | puffed baby potatoes | smokey beurre blanc*

### TOFU KOREAN STYLE ✓ / 17,50

soba noodles | bulgogisaus | lente ui | gemarineerde wokgroente | sesam  
*soba noodles | bulgogi sauce | spring onion | seasoned stir-fried vegetables | sesame*

Al onze hoofdgerechten worden geserveerd met friet & mayonaise.  
*All our main courses are served with fries & mayonnaise.*

\* Toeslag €10 p.p. hotelarrangement  
\* additional fee €10 p.p. hotel package

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# DESSERTS



## DESSERTS

### DAME BLANCHE / 9,50

vanille roomijs | chocolade | slagroom  
*vanilla ice cream | chocolate | whipped cream*

### AARDBEIEN | STRAWBERRIES / 12,50

pistacheroomijs | chocolade | slagroom  
*pistachio ice cream | chocolate | whipped cream*

### VANILLE CRÈME BRÛLÉE / 10,00

gezouten karamelroomijs | baba | karamelpopcorn  
*salted caramel ice cream | baba | caramel popcorn*

### PANNA COTTA / 8,50

frambozensorbetijs | bosbes | pistache spongecake  
*raspberry sorbet ice | blueberry | pistachio sponge cake*

### SUNDAE / 9,50

vanille roomijs | banaan | pindakaas | Oreo | gezouten karamel  
*vanilla ice cream | banana | peanut butter | Oreo | salted caramel*

### KAASPLANKJE | CHEESE PLATTER / 14,50\*

Keiems bloempje - vol & romig (Belgie)  
Doruval - smeug & zacht (Nederland)  
Comte - vol & kruidig (Frankrijk)  
Blue Stilton - vol, romig & pittig (Engeland)  
kletzenbrood | vijgenjam

*Keiems bloempje - full & creamy (Belgium)*  
*Doruval - creamy & soft (Netherlands)*  
*Comte - full & spicy (France)*  
*Blue Stilton - full, creamy & spicy (England)*  
*fruit loaf | fig jam*

\* Toeslag €5 p.p. hotelarrangement  
\* additional fee €5 p.p. hotel package



## ZOET SWEET

### APPELTAART | APPLE PIE / 5,75

slagroom  
*whipped cream*

### CHEESECAKE / 5,50

aardbeienswirl  
*strawberry swirl*

### FUDGE / 5,50

witte chocolade | framboos  
*white chocolate | raspberry*

### MACARONS (3 PIECES) / 4,50

### BONBONS (3 PIECES) / 4,50

## WARME DRANKEN HOT DRINKS

### KOFFIE | COFFEE / 3,50

### CAPPUCCINO / 3,75

### ESPRESSO / 3,50

### ESPRESSO MACCHIATO / 3,50

### DUBBELE ESPRESSO | DOUBLE ESPRESSO / 4,50

### LATTE MACCHIATO / 4,00

### KOFFIE VERKEERD | CAFFÉ LATTE / 4,00

### IRISH COFFEE Jameson / 9,50

### FRENCH COFFEE Grand Marnier / 9,50

### SPANISH COFFEE Tia Maria / 9,50

### ITALIAN COFFEE Amaretto / 9,50

### CHOCOLADEMELK | HOT CHOCOLATE / 3,75

### THEE | TEA / 3,25

### VERSE THEE | FRESH TEA / 4,00

HAVER-/AMANDEL-/SOJA-/KOKOSMELK / +1,00  
*OAT-/ALMOND-/SOY/COCONUT MILK*

KOFFIESIROOP / +0,50  
*COFFEE SYRUP*

Allergenen  
allergens



# DRANKEN DRINKS



## FRISDRANKEN SOFT DRINKS

COCA COLA	3,50
regular   zero	
FUZE TEA	3,50
regular   green   mango	
ROYAL BLISS	3,50
tonic   bitter lemon   ginger ale	
FANTA	3,50
orange   cassis	
SPRITE	3,50
RIVELLA	3,50
CHOCOMEL	3,50
FRISTI	3,50
DUBBEL FRISS	3,50
SPA REINE	3,25 <sup>0,25 lt</sup> 7,25 <sup>0,75 lt</sup>
SPA INTENSE	3,25 <sup>0,25 lt</sup> 7,25 <sup>0,75 lt</sup>

### Limonade / lemonade (Pinky Rose)

LEMON & ROSE	7,50
CHILI & GRAPEFRUIT	7,50
GINGER & ORANGE	7,50

### Sappen / juices

PERELAERE PERENSAP	3,75
<i>perelaere pear juice</i>	
DRUIVELAERE DRUIVENSAP	3,75
<i>druivelaere grape juice</i>	
APPELAERE APPELSAP	3,75
<i>appelaere apple juice</i>	
TOMATENSAP	3,75
<i>tomato juice</i>	
VERSE JUS D'ORANGE	4,50 <sup>(S)</sup> 7,00 <sup>(L)</sup>
<i>fresh orange juice</i>	

## BIEREN BEERS

### Van de tap / draft beer

SWINCKELS 5,3%	3,50	0,33 lt	6,50	0,50 lt
SWINCKELS 0,0%	3,50	0,33 lt	6,50	0,50 lt

### SEIZOENBIER | SEASONAL BEER

vraag ons personeel naar het seizoensbiertje  
*ask our staff for the special beer of this season*

### Van de fles / bottled beer

BAVARIA RADLER 2,0%	3,75
BAVARIA PILS GLUTENVRIJ 5,0%	4,25
HEINEKEN 5,0%	3,75
LA CHOUFFE 8,0%	5,50
DUVEL 8,5%	5,50
LIEFMANS 3,8%	5,50
WEIHENSTEPHANER 5,4%	5,50
'T IJ IJWIT 5,0%	6,50
LA TRAPPE BLOND 6,5%	5,25
LA TRAPPE WITTE TRAPPIST 5,5%	5,00
LA TRAPPE DUBBEL 7,0%	5,25
LA TRAPPE TRIPEL 8,0%	5,25
LA TRAPPE QUADRUPEL 10,0%	5,25
CORONA 4,5%	5,50
TRIPLE KARMELIET 8,4%	6,50
YBRA BLOND 6,0%	5,50
JOPEN MOOIE NEL 6,5%	6,50
GOUDEN GILBERT BLOND 6,5%	5,75
TRIPLE THOMAS 9,0%	5,75

### Alcoholvrij / non-alcoholic

BAVARIA RADLER LEMON LIME 0,0%	4,00
BAVARIA WIT 0,0%	4,50
BAVARIA IPA 0,0%	4,50
HEINEKEN 0,0%	4,00
WEIHENSTEPHANER 0,5%	4,50
YBRA HOPPY 0,4%	5,50

# WIJNEN WINES



## SPECIALS

### Feestelijk & fris Festive & fresh

#### LISETTO PROSECCO / 8,00

SPUMANTE DOC | ITALY | 20 CL  
glera | fris | wit fruit  
*glera | fresh | white fruit*

#### POMMERY CHAMPAGNE / 34,50 / 65,00

BRUT SILVER | FRANCE | 37,5 CL | 75 CL  
peer | citrus | hazelnoot  
*pear | citrus | hazelnut*

#### CAVA JAUME SERRA BRUT / 25,00

SPAIN | 75 CL  
aromatisch | fris | fruitig  
*aromatic | fresh | fruity*

#### CUVEE PRESTIGE / 24,50

M-SELECTION | FRANCE | 75 CL  
fris | appel | citroen | droog  
*fresh | apple | lemon | dry*

### Zoet & versterkt Sweet & intense

#### MOELLEUX / 4,95 / 24,50

M-SELECTION | SPAIN  
geel fruit  
*yellow fruit*

#### MUSCADELLE / 6,00

OUMA SE WYN | SOUTH AFRICA  
honingzoet | tropisch fruit | licht kruidig  
*honey sweet | tropical fruit | slightly spicy*

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# WIJNEN WINES



## WITTE WIJN WHITE WINE

### SAUVIGNON BLANC / 4,95 / 24,50

M-SELECTION | CHILI

tropisch fruit | peer | abrikoos  
tropical fruit | pear | apricot

### GRÜNER VELTLINER / 40,00

JOHANN MÜLLNER | AUSTRIA

witfruit | citrus  
white fruit | citrus

### CUVÉE LES CAILLOTES BLANC SANCERRE / 47,50

JEAN-MAX ROGER | FRANCE

grapefruit | groene appel | bes | droog | fris | fruitig  
grapefruit | green apple | berry | dry | fresh | fruity

### PINOT GRIGIO / 4,95 / 25,00

M-SELECTION | CHILI

meloen | abrikoos | citrus | kruidig  
melon | apricot | citrus | spicy

### CHARDONNAY / 4,95 / 24,50

M-SELECTION | CHILI

peer | abrikoos | tropisch fruit  
pear | apricot | tropical fruit

### EXCELLENS VERDEJO / 7,50 / 32,50

MARQUES DE CACERES | SPAIN

wit fruit | citrus | grapefruit  
white fruit | citrus | grapefruit

### CHARDONNAY / 45,00

NOBLE VINES 446 | USA

honing | boter  
honey | butter



## ROSE

### ROSÉ / 4,95 / 24,50

M-SELECTION | SOUTH-AFRICA

rode bes | peer  
red berry | pear

### TOOS ROSÉ / 47,50

CASTEL | FRANCE

aardbei | kers | peper  
strawberry | cherry | pepper

## RODE WIJN RED WINE

### MERLOT / 4,95 / 24,50

M-SELECTION | SPAIN

braam | pruim | zwarte bes  
blackberry | plum | blackcurrant

### PINOT NOIR / 6,50 / 32,50

J. DE VILLEBOIS | FRANCE

aardbei | kers  
strawberry | cherry

### MALBEC / 6,00 / 30,00

BODEGAS STAPHYLE | ARGENTINA

fruitig | krachtig  
fruity | firm

### CABERNET SAUVIGNON / 4,95 / 24,50

M-SELECTION | CHILI

kers | rode bes  
cherry | red berry

### RIOJA CRIANZA / 8,00 / 45,00

MARQUES DE CACERES | SPAIN

rode kers | vanille  
red cherry | vanilla

### AMARONE / 62,50

CECILIA BERETTA | ITALY

pruim | kers | gedroogd fruit | chocolade  
plum | cherry | dried fruit | chocolate

### CHATEAU DE VAUDIEU / 65,00

CHATEAUNEUF DU PAPE | FRANCE

pruim | kers | zoethout  
plum | cherry | licorice

Allergenen  
allergens





**VAN DER VALK**  
HOTEL VEENENDAAL

ENJOY YOUR STAY