

# LA VIE *by Valuas*

Open from 07:00 hrs to 00:00 hrs

## Pastry

*Served between 10:30 hrs – 22:00 hrs*

Assorted sweet pastries, each	€ 1.50
Caramel pie, chocolate sauce, orange and Victoria	€ 6.50
Hard Viennese sponge cake with vanilla cream, figs and whipped cream	€ 8.50

## Snacks

*Served between 11:00 hrs – 22:00 hrs*

Fine Claire oysters	each € 3.50
Pistachio nuts, black olive and radish*	per portion € 8.50
Old “crumbly” cheese and syrup*	per portion € 7.50
Portion of local cured ham	per portion € 10.00
“Mini pizzas”, choose from the following toppings:	
- Pata Negra and rochet	
- Marinated salmon and horseradish	
- Cured beef and truffle	
- Coquille tartar and herring caviar	
- Tomato tartare, basil and ricotta*	each € 5.00
Dutch shrimp croquette with a lemon mayonnaise	each € 5.00
Valuas beef bitterbal (traditional Dutch deep-fried crispy meatball) served with Limburg mustard	each € 1.50
Cheese croquette with prunes	each € 3.00
Crispy scampi with hoisin sauce	each € 4.00
Sushi tuna, nori, crispy vegetables	each € 20.00
Bread with 1 Valuas beef croquette and Limburgian mustard	each € 6.50
Valuas toasted sandwich with brioche bread, ham, cheese, tomato cream cheese, salad and a fried egg	each € 10.00
Dutch “Uitsmijter” with 3 fried eggs on slices of bread with ham, cheese, roast beef and salad	each € 14.50
Croquette “Roulette”, 5 different croquettes with garnishes	each € 25.00
Choice from our cheese cabinet	each € 16,50



## A la carte

Served between 12.00 hrs – 15.00 hrs and 17.30 hrs – 22.00 hrs

Dutch shrimp cocktail with toast and cocktail sauce	€ 17.50
Marinated salmon and eel with lemon, toast and horseradish	€ 17.50
Lobster soup with cream, chives and Dutch shrimps	Small: € 10.00 Large: € 15.00
Beef Carpaccio Parmesan cheese served in “our way”	€ 16.50
Kohlrabi, with black olives, apple and lemon*	€ 15.00
Salad of the day, daily changing salad	€ 22.50
Goose live paté with apple-pear compote and brioche bread	€ 25.00
Tournedos of simmentaler dry aged beef, red wine sauce, potato croquette and green beans	€ 37.50
Sole à la meunière, remoulade, Fench fries and a Dutch salad	€ 42.50
Vegetable ravioli with yellow tomato, celery and saffron *	€ 20.00

## 3 course menu

Served between 12.00 hrs – 15.00 hrs and 17.30 hrs – 22.00 hrs

Beef tartlet with green salad, poached egg and truffle mayonnaise or Pate en croûte from rabbit with mustard, pistachio and cherry or Trout rilette with apple, horseradish and green herb bavarois or Tuna teriyaki with basmati and crispy vegetables ***	
½ Partridge, sweet and sour pointed cabbage, pumpkin cream, pommes amade and roasting gravy or Pork tenderloin with bacon, onion, mushroom, celeriac, parsley with mustard Hollandaise or Cod, potato, leek and truffle stock, cooked in a glass pot or Creamy potato gnocchi with porcini mushrooms and Parmesan cheese *	
Crème Catalan with cinnamon, orange and long finger or Whipped cream chocolate timbale with pineapple chutney or Choice from our “Cheese cabinet” (supplement of € 7.00)	€ 39.00 per person

Dishes marked with a \* are vegetarian.

