

Valuas

Hotel - Restaurant - Brasserie - Wijnwinkel - Kroketterie

Starters

“Frietei” (a local delicacy similar to a Scotch egg), truffle toast, mushrooms and old cheese*	€ 22.50
Carpaccio of beef tenderloin with Parmesan cheese, rocket salad, and olive oil	€ 20.00
Paprika, black olive, basil, Coeur de boeuf, pizza and balsamic vinegar*	€ 22.50
Remoulade and bavarois of lobster, tarragon, capers, rösti and herring caviar	€ 30.00
King crab, tomato, basil, and Noilly Prat sauce	€ 30.00
Potatoes “Moscovite” with caviar (10 grams) and skate, parsley and sweet onion **	€ 37.50
Ceviche mackerel and langoustine, mango, iceberg lettuce, green asparagus and ponsu vinaigrette	€ 25.00
Duck liver paté, pickled vegetables, apple, hazelnut and brioche toast	€ 25.00
Fried duck liver, blackberry, orange, ginger bread and tatsoi	€ 25.00

Soups

Potatoe soup, chanterelle, spring onion, butterhead lettuce, scallops and coffee	€ 15.00
Shallot broth with mace and curry, agnelotti stuffed with pig’s trotter and mussels	€ 15.00
Lobster soup with lobster, chives and cream	€ 15.00
Small	€ 22.50
Large	

Main courses

Venison, figs, Pommes Anna, Chanterelle and purple carrot	€ 35.00
Guinea fowl, croustade of “hete bliksem” (apple with potatoes) with zucchini and almonds (2 persons) **	€ 25.00 p.p.
Flan of spinach, watercress, cod, egg, sweetbreads of veal and a sauce of cep	€ 35.00
Crispy rabbit roulade, celeriac, truffle and endive	€ 32.50
Poached veal fillet, maitake mushroom duck liver ravioli, oxheart cabbage and a corn broth	€ 35.00
Sole à la meunière, remoulade, French fries, and a Dutch salad**	€ 45.00

*Dishes marked with a * are vegetarian.*

From our range of dry aged Simmentaler beef, to order for 2 persons:

Hotel restaurant Valuas
St. Urbanusweg 11
5914 CA Venlo
+31 (0)77-3541141



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Beef sirloin (entrecôte) served in a pan with béarnaise sauce, French fries and "ratatouille" with Jalapeño peppers**	€ 32.50 p.p.
Beef tenderloin, with stroganoff sauce prepared at your table, with rice, French fries, salad, and leek**	€ 45.00 p.p.

Desserts

Short crust tart with pink grapefruit, black pepper, merengue and "hang-op" yogurt-Campari sorbet	€ 16.50
Café Glacé with different crisps and "gold" chocolate mousse	€ 16.50
Canelé de Bordeaux, blueberries and red wine granité	€ 16.50
Yoghurt soufflé with cinnamon, cranberry and an apple-parsley sorbet	€ 20.00
Chocolate lava cake with dark chocolate sorbet and vanilla crème	€ 16.50
Marzipan, pear, chocolate, almond and vanilla "Belle Hélène"	€ 16.50
Homemade pastries to go with your coffee	€ 7.50 p.p.

Cheese

Cheese assortment <i>Served at the table with garnishes</i>	€ 22.50
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"Lunch salad"

Delicious meal-sized salad of the day served for lunch.	€ 25.00
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If you would like to enjoy a variety of our delicious dishes, you can assemble your own menu for € 16,50 per dish.

*This does not apply to dishes marked with **.
Here a surcharge of € 12.50 applies.
Sole excluded.*

*Dishes marked with a * are vegetarian.*

