

Valuas

Hotel - Restaurant - Brasserie - Wijnwinkel - Kroketterie

Valuas menu:

*Make your own 3-4-5 or 6 -course menu, with the dishes below..
Or let us know, how many courses you would like and let the chef surprise you!*

Cauliflower, scallop, algae, dashi and imperial caviar (5gr)	€ 30.00
North Sea crab, fennel, radish and cucumber with a red mullet gravy	€ 20.00
Apricot pâté en croute, salsify and trompette de la mort with sweet onion syrup and pistachio	€ 18.50
Goose liver paté, pickled vegetables, apple, hazelnut and brioche toast	€ 20.00
Pork served on 3 ways with truffle, lentil cream and celery	€ 20.00
Lobster, carrots, mustard mousseline sauce and parsley	€ 22.50
Pike perch, ravioli cabbage, quince, lovage and a poultry gravy	€ 22.50
Rabbit and duck liver, prunt, purple carrot, mushroom, Gruyère, chicory, truffle and Brazil nut	€ 20.00
Venison, black pepper, beetroot, mushroom, broccoli, mashed potatoes and old cheese	€ 25.00
Assortment of cheese, served at the table with matching garnishes	€ 20.00
Marzipan à la poire "Belle Hélène"	€ 16.50
Soufflé speculaas with chocolate and madarin textures	€ 18.50
A la carte	
Carpaccio of beef tenderloin with Parmesan cheese, rocket salad, and olive oil	€ 20.00
Lobster soup with lobster, chives and cream	Small € 15.00 Large € 25.00
Frietei" (a local delicacy like a Scotch egg), truffle toast, mushrooms, old cheese and autumn truffle	€ 20.00
Sole à la meunière, remoulade, kohlrabi, French fries, and a Dutch salad	€ 47.50
Beef sirloin (entrecôte) served in a pan with béarnaise sauce, French fries and "ratatouille" with Jalapeño peppers	€ 32.50 p.p. <i>to order for 2 persons only</i>
Beef tenderloin, with stroganoff sauce prepared at your table, with rice, French fries, chicory and melon	€ 45.00 p.p. <i>to order for 2 persons only</i>
Hot chocolate cake with sorbet ice cream	€ 16,50

