

VLOED SPECIALS

Pata Negra/ Pata Negra

7.5

Iberico ham | 50 g | extra virgin olive oil | focaccia | olives | macadamia nuts
Iberico-Schinken | 50 g | extra natives Olivenöl | Focaccia | Oliven | Macadamianüsse

Oysters/ Austern

Gillardeau | classic | yakiniku | passion fruit | 3 pieces
Gillardeau | klassisch | Yakiniku | Passionsfrucht | 3 Stück

STARTERS



Bread platter/ Brotkorb

6.9

Bread | salted butter | extra virgin olive oil | Aceto balsamico
Brot | gesalzene Butter | extra natives Olivenöl | Aceto balsamico



Focaccia/ Focaccia

7.4

Coarse sea salt | extra virgin olive oil | roasted pepper
Grobes Meersalz | extra natives Olivenöl | gepuffte Paprika



Watermelon/red beet gazpacho/ Wassermelone/Rote Bete Gazpacho, proeftuin Noordwijk

Vegan | feta | jelly | foam | crisp | aceto | yuzu gel
Vegan | Feta | Gelee | Schaum | knackig | Aceto | Yuzu-Gel



Caprese/ Caprese

Tomato | buffalo mozzarella | basil | olive | Parmesan
Tomate | Buffalo Mozzarella | Basilikum | Olive | Parmesan

Sea bass/ Seebarsch

7

Bruschetta | ceviche | citrus | tobiko | squid ink
Bruschetta | Ceviche | Zitrusfrüchte | Tobiko | Tintenfischfarbe

Tuna/ Thunfisch

9

Wasabi mayo | papadum | iceberg lettuce | wakame | ginger | Tomasu soy gel
Wasabi-Mayo | Papadum | Eisbergsalat | Wakame | Ingwer | Tomasu-Sojagel

Carpaccio of octopus/ Carpaccio von Oktopus

9

Citrus | fennel | shallots | cherry tomatoes | balsamic vinegar
Zitrusfrüchte | Fenchel | Schalotten | Kirschtomaten | Balsamico

Smoked beef carpaccio/ Geräuchertes Rindfleisch Carpaccio

Truffle | salsify | Parmesan | rocket | pine nuts | tomatoes | asparagus tips
Trüffel | schwärzwurzel | Parmesan | Rucola | Pinienkerne | Tomaten | Spargelspitzen

Steak tartare/ Steak tartar

Beef tenderloin | egg yolk | spring onion | capers | pickles
Rinderfilet | Eigelb | Frühlingszwiebel | Kapern | Gurke





CHEF'S FAVOURITES

All main courses are served with fries and salad | Alle Hauptgerichte werden mit Pommes frites und Salat serviert



Ravioli wild mushrooms/ Ravioli Waldpilze

Homemade | Parmesan | red wine sauce | truffle | rocket | wild mushrooms

Hausgemacht | Parmesan | RotweinSoße | Trüffel | Rucola | Waldpilze

Starter/ Vorspeise

Main/ Hauptgericht

Extra to order/ zusätzlich zu bestellen:

Freshly shaved truffle/ frisch gehobelter Trüffel über die Ravioli

9.5

PREMIUM WAGYU

All main courses are served with fries and salad | Alle Hauptgerichte werden mit Pommes frites und Salat serviert

Wagyu beef carpaccio/ Wagyu-Rind carpaccio

10

Parmesan Reggiano | rocket | yakiniku | pine nuts | green asparagus tips | coarse sea salt

Parmesan Reggiano | Rucola | Yakiniku | Pinienkerne | grüne Spargelspitzen | grobes Meersalz

Wagyu beef burger/ Wagyu-Rind beef burger

10

Homemade brioche bun | pickle | tomato | red onion | fries

Hausgemachtes Briochebrötchen | Gurke | Tomate | rote Zwiebel | Pommes frites

 VEGETARIAN



Ask our staff for the allergen menu

V L O E D

MAIN COURSES

All main courses are served with fries and salad / Alle Hauptgerichte werden mit Pommes frites und Salat serviert



Celeriac/ Knollensellerie, proeftuin Noordwijk

Vegan | Palace honey | hazelnut | parsnip | fresh herbs

Vegan | Palace honig | Haselnuss | Pastinake | frische Kräuter

Monkfish/ Seeteufel

13.5

Fillet | Parma ham | Romesco sauce | citrus | bulgur | tomato | carrot | fresh herbs

Filet | Parmaschinken | Romesco-Sauce | Zitrusfrüchte | Bulgur | Tomate | Karotte | frische Kräuter

Whole sole/ Ganze Seezunge

25

Fried | +/- 450 g | fennel | meunière | zucchini

Gebacken | +/- 450 g | Fenchel | meunière | Zucchini

1/2 Lobster/ 1/2 Hummer

7

Dutch shrimps | green asparagus | lobster sauce

Holländische Garnele | Grüner Spargel | Hummersauce

Whole lobster/ Ganzer Hummer

22.5

Dutch shrimps | green asparagus | lobster sauce

Holländische Garnele | Grüner Spargel | Hummersauce

Surf & Turf/ Surf & Turf

25

Beef tenderloin | 1/2 lobster | Dutch shrimps | green asparagus | bisque | red wine sauce

Rinderfilet | 1/2e Hummer | holländische Garnele | Grüner Spargel | Bisque | Rotweinsoupe

Duck/ Ente

Canette | Palace honey | carrot chips | orange | beetroot | parsnip | mushroom

Canette | Palace Honig | Karottenchips | Orange | Rote Bete | Pastinake | Pilz

Rack of lamb/ Lammkarree

13.5

Frenched racks | potato | candied tomato | fresh herbs | citrus

Frenched rack | Kartoffel | kandierte Tomate | frische Kräuter | Zitrusfrüchte

SIDE DISHES

Fries with mayonnaise

5.5

Pommes mit Mayonnaise

Fries with truffle mayonnaise

6

Pommes mit Trüffelmayonnaise

Fries with truffle mayonnaise, **fresh truffle** and Parmesan

14.5

Pommes mit Trüffelmayonnaise, **frischem Trüffel** und Parmesan

Sweet potato fries with basil, coarse sea salt and Parmesan

6.5

Pommes aus Süßkartoffeln mit Basilikum, grobes Meersalz und Parmesan

Grilled green asparagus with pumpkin seed oil

7.5

Gegrillter grüner Spargel mit Kürbiskernöl

Side salade

6.5

Salat

Mayonnaise

1

Mayonnaise

Truffle mayonnaise

1.5

Trüffelmayonnaise

Freshly shaved truffle

9.5

Frisch gehobelter Trüffel

Caviar Royal Belgium Platinum

12.5

Kaviaar Royal Belgium Platinum



VEGETARIAN



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STARTERS

Tomato soup/ Tomatensuppe

Tomato | cream | spring onion | crostini | basil
Tomate | Rahm | Frühlingszwiebel | Crostini | Basilikum

Dutch shrimp cocktail/ Holländischer Garnelencocktail

Cocktail sauce | citrus | quail egg | herring caviar
Cocktailsauce | Zitrusfrüchte | Wachtelei | HeringKaviar

5

MAIN COURSES

*All main courses are served with fries and salad
Alle Hauptgerichte werden mit Pommes frites und Salat serviert*

Hamburger/ Hamburger

Grain fed beef | homemade brioche bun | cheese | pickle | tomato | red onion | fried bacon
Mit getreide gefüttert Rindfleisch | hausgemachtes Brioche Brötchen | Käse | Gurke | Tomate | rote Zwiebel | gebratener Speck

Guinea fowl / Perlhuhn

Carrot | green asparagus | carrot cream | pommes amandes | chanterelles | red wine sauce
Karottenparl | Grüner Spargel | Karottencreme | Pommes amandes | Pfifferlinge | Rotweinsauce

Wiener Schnitzel/ Wiener Schnitzel

Veal | panko | pea | carrot | celeriac | citrus | tomato | egg | anchovies
Kalb | Panko | Erbse | Karotte | Knollensellerie | Zitrusfrüchte | Tomate | Ei | Anchovis

Spare ribs/ Spare Ribs

Iberico | boneless | soy sauce | steamed bun | sweet and sour | crispy onion | spring onion
Iberico | ohne Knochen | Soja Soße | Steam Bun | süß-sauer | knusprige Zwiebel | Frühlingszwiebel

Tournedos/ Rinderfilet

Grilled tenderloin | stroganoff sauce | green asparagus | tomato
Gegrilltes Rinderfilet | Stroganoff-Soße | Grüner Spargel | tomate

12.5

Grilled salmon fillet/ Gegrilltes Lachsfilet

Tomato | green asparagus | carrot | Hollandaise sauce | basil | oil | caponata
Strauchtomate | grüner Spargel | Karotte | Sauce Hollandaise | Basilikum | Öl | Caponata

DESSERT

Dame blanche/ Dame blanche

Vanilla ice cream | chocolate Sauce | crumble | atsina
Vanille Eiscreme | Schokolade Soße | Streusel | Atsina

DESSERT

The toucan (to be ordered per 2 pers.)/ der Tukan (zu bestellen für 2 Personen)

Almond | biscuit | coulis | milk chocolate | dark chocolate | fruit | crumble
Mandeln | Kekse | Coulis | Milchsokolade | Zartbitterschokolade | Früchte | Streusel

Aperol/ Aperol

Dacquoise | orange | vanilla | bergamot | basil | jam | Campari
Dacquoise | Orange | Vanille | Bergamotte | Basilikum | Marmelade | Campari

Cheesecake/ Cheesecake

Gold leaf | vanilla | crumble | white chocolate
Blattgold | Vanille | Streusel | weiße Schokolade

Mojito/ Mojito

3.5

Lime | semifreddo | mint | biscuit | Bacardi | white chocolate
Limette | Semifreddo | Minze | Biskuit | Bacardi | weiße Schokolad

Strawberry/ Erdbeere

Vegan | gluten-free | strawberry | calamansi | coulis | strawberry cake
Vegan | glutenfrei | Erdbeere | Kalamansi | Coulis | Erdbeerkuchen

Cheeses/ Käsesorten

Italy | France | kletzenbrood | grapes | chutney | luxury nuts | rocket
Italien | Frankreich | Kletzenbrot | Trauben | Chutney | Luxuriöse Nüsse | Rucola
3 varieties 4 varieties 6 5 varieties 9.5

Bonbons from Friandries

1.95 each

Monkey Business
Neon Berry

Pop damn corn
Bitter sour symphony

Johnny Cashew
The ABC

Yu to the zu
Hypnotize C

COFFEE

Coffee/ Kaffee

3.75

Milk coffee/ Milchkaffee

4.35

Ristretto

3.75

Espresso

3.75

Espresso Doppio

4.5

Espresso Macchiato

3.95

Cappuccino

4.25

Latte Macchiato

4.35

Iced Macchiato

4.5

Liqueur coffee/ Likör-Kaffee

9.25

Irish/ French/ Spanish/ Italian etc.

Tea/ Tee

3.5

Fresh mint tea/ Frischer Minztee

4.35

Ginger tea/ Ingwer-Tee

4.35



VAN DER VALK WORLD EATERS

For children up to 12 years | Für Kinder bis zu 12 Jahren

JAPANESE YAKITORI

Starter

Tomato soup
Tomatensuppe

Main course

Yakitori chicken skewers | noodles | vegetables | soya beans | prawn crackers | vegetable sticks
Yakitori-Spieße | Huhn | Nudeln | Gemüse | Sojabohnen | Garnelencracker | Gemüsesticks

Dessert

Kids ice cream
Kindereis

ENGLISH FISH AND CHIPS

Starter

Tomato soup
Tomatensuppe

Main course

Fish & Chips | cod | fries | vegetable sticks | remoulade sauce | tomatoes
Fish & Chips | Kabeljau | Pommes frites | Gemüsesticks | Remouladen Soße | Tomaten

Dessert

Kids ice cream
Kindereis

ITALIAN PIZZA

Starter

Tomato soup
Tomatensuppe

Main course

Pizza | margherita | vegetable sticks | green salad | grated cheese
Pizza | Margherita | Gemüsesticks | Salat | geriebener Käse

Dessert

Kids ice cream
Kindereis

DUTCH DELIGHT

Starter

Tomato soup
Tomatensuppe

Main course

Fries with snack | choice of: meat or vegetable croquette, cheese sticks, frikandel or chicken nuggets | vegetable sticks | apple sauce | mayonnaise
Pommes frites mit Snack | wähl von: Fleisch- oder Gemüse kroketten, Käse stängel, Frikandel oder Chicken Nuggets | Gemüse sticks | Apfelmus | Mayonnaise

Dessert

Kids ice cream
Kindereis

Main courses can also be ordered separately, ask our restaurant team for more information
Hauptgerichte können auch separat bestellt werden, Fragen Sie unser Restaurant-Team nach weiteren Informationen

 VEGETARIAN



Ask our staff for the allergen menu

V L O E D

WINE LIST

Sparkling wines:

Jaume Serra Cava, Penedes, Spain

Grape: Macabeo, Parellada, Xarello
Flavor: Round | soft | white fruits | citrus

By glass

6,95

By bottle

24,95

Deutz Brut Champagne 'Classic' Ay, France

Grape: Chardonnay, Pinot Meunier, Pinot Noir
Flavor: Toast | marzipan | ripened fruits

105

Deutz brut Champagne, blanc de blancs 2017, Ay, France

Grape: Chardonnay
Flavor: Ripe white fruits | kumquats | citrus

205

Pommery Champagne, Brut Silver

Grape: Chardonnay, Pinot Meunier, Pinot Noir
Flavor: Citrus | floral | red fruits

85

Pommery Champagne, Brut Rosé

Grape: Chardonnay, Pinot Meunier, Pinot Noir
Flavor: Summer fruits

95

Sweet white wines:

M-Selection, Spain

Grape: Moelleux
Flavor: Ripe yellow fruits

4,75

23

Johannes Egberts piesporter, Moezel, Germany

Grape: Müller-Thurgau, Riesling
Flavor: Peach | melon

24,95

Dry white wines:

M-Selection, Chili

Grape: Chardonnay
Flavor: Pear | apricot | tropical fruit | white fruit

4,75

23

M-Selection, South Africa

Grape: Pinot Grigio
Flavor: Melon | pineapple | tropical fruit

4,75

23

Marqués de Cáceres Excellens, Rueda, Spain

Grape: Verdejo
Flavor: White fruit | citrus | stone fruit | grapefruit

6,95

29,5



V L O E D

WINE LIST

Dry white wines:

	By glass	By bottle
Esk Valley, Wairau Valley, New Zealand <i>Grape: Sauvignon Blanc</i> Flavor: Passion fruit grapefruit artichoke cut grass	7,5	32,5
Touraine Les Eglantines, Loire, France <i>Grape: Sauvignon Blanc</i> Flavor: Tropical fruit citrus cut grass		26,5
Montgras Day One, Leyda Chili <i>Grape: Chardonnay</i> Flavor: Citrus pineapple tropical fruit		29,95
Jean Max Roger, Sancerre, Loire, France <i>Grape: Sauvignon Blanc</i> Flavor: Citrus gooseberries green apple exotic fruits almond pear		52,5
Bernardus 'Griva Vineyard' California U.S.A <i>Grape: Sauvignon Blanc</i> Flavor: Grapefruit lime tropical fruit		55,95
Aaldering WO, Stellenbosch, South Africa <i>Grape: Pinotage Blanc</i> Flavor: Pear pomegranate berries		56,5
Bellingham old vine, South Africa <i>Grape: Chenin Blanc</i> Flavor: Pineapple peach lychee lime vanilla		36,5
Bernardus Vinyards, Carmel Valley, U.S.A. <i>Grape: Chardonnay</i> Flavor: Peach lychee caramel toasted oak notes citrus vanilla		69,5
Dürnberg Rabenstein Reserve, Weinviertel, Austria <i>Grape: Grüner Veltliner</i> Flavor: Pear apple mineral aftertaste		62,5
Domaine Vincent Dampt Chablis, Bourgogne, France <i>Grape: Chardonnay</i> Flavor: Tropical fruit apple white peach citrus		65
Patriarche Père et Fils Meursault, Cote de Beaune, France <i>Grape: Chardonnay</i> Flavor: Toast vanilla floral peach hawthorn		145



WINE LIST

Red wines:

	By glass	By bottle
M-Selection, Spain <i>Grape: Merlot</i> Flavor: Blackcurrant soft tannins	4,75	23
M-Selection, Chili <i>Grape: Cabernet Sauvignon</i> Flavor: Black fruit black peppers oak wood	4,75	23
Bellingham The Homestead Series, Paarl, South Africa <i>Grape: Shiraz</i> Flavor: Black fruit violets pepper herbs	7,5	35,95
Hacienda el Ternerero Crianza Especial 2015, Rioja, Spain <i>Grape: Tempranillo</i> Flavor: Black cherry plums licorice olives	8,95	45,95
Casa Silva Reserva, Colchagua Valley, Chili <i>Grape: Carmenere</i> Flavor: Red fruit jammy powerful		26,5
Dürnberg Falkenstein 2019, Weinviertel, Austria <i>Grape: Zweigelt</i> Flavor: Morello cherries		35,95
Alta Vista Estate Premium 2021, Mendoza, Argentina <i>Grape: Malbec</i> Flavor: Red fruit drop laurel cherries plums vanilla		39,5
Tommasi Ripasso Valpolicella Superiore DOC 2019, Veneto, Italy <i>Grape: Corvina Veronese, Corvinone, Rondinella</i> Flavor: Sweet cherry herby raisins		56,95
Bernardus Santa Lucia Highlands 2019, Californië, U.S.A <i>Grape: Pinot Noir</i> Flavor: Red fruit herbal tones		81,5
Château Montlbert Saint Emilion, Bordeaux, France <i>Grape: Merlot, Cabernert Sauvignon, Cabernet Franc</i> Flavor: Black fruit noble tannins		95
Arnaldo Rivera Undicicomuni Barolo <i>Grape: Nebbiolo</i> Flavor: cherries smooth finish		99,95



WINE LIST

Rose wines:	By glass	By bottle
M-Selection, South Africa <i>Grape: Shiraz, Cinsault</i> Flavor: Red berries fruity	4,75	23
Toos Rosé, Provence, France <i>Grape: Grenache, Cinsault, Syrah</i> Flavor: Fresh fruity provençal herbs <i>Magnum fles 1,5L</i>	7,50	37,5 85
Guillaume, Languedoc-Roussillon, France Rosé <i>Grape: Grenache</i> Flavor: Fruity pear melon		28,95
Non-alcoholic wines:		
Vive la Vie! , Languedoc, France <i>Grape: Chardonnay</i> Flavor: Smooth hint of wood almond butter vanilla	4,75	19,95
Vive la Vie!, Languedoc, France <i>Grape: Cabernet Sauvignon</i> Flavor: Red fruit blackcurrant herby	4,75	19,95
Port		
Barros, White Port <i>Grape: Verdelho, Malvasia Fina, Rabigato, Viosinho</i> Flavor: Lively honey floral dried figs	6,5	29,95
Ramos Pinto Adriano Reserva Red <i>Grape: Tinta Roriz, Tinto Cão, Touriga Franca</i> Flavor: Dried fruit walnut balsamic	7,95	39,95
Ramos Pinto Late Bottled Vintage 2017, Portugal <i>Grape: Sousão, Tinta da Barca, Touriga Franca, Touriga Nacional</i> Flavor: Black cherry dark chocolate savory	9,5	55