

VLOED SPECIALS

Pata Negra/ Pata Negra	19.5
Iberico ham 50 g extra virgin olive oil focaccia olives macadamia nuts <i>Iberico-Schinken 50 g extra natives Olivenöl Focaccia Oliven Macadamianüsse</i>	
Caviar Royal Belgium platinum / Kaviar Royal Belgium Platinum	45
10 g blini crème fraîche chives <i>10 g Blini Crème fraîche Schnittlauch</i>	
Caviar Royal Belgium Osetra/ Kaviaar Royal Belgium Osetra	95
30 g blini crème fraîche chives <i>30 g Blini Crème fraîche Schnittlauch</i>	
Oysters/ Austern	17.5
Gillardeau classic yakiniku passion fruit 3 pieces <i>Gillardeau klassisch Yakiniku Passionsfrucht 3 Stück</i>	
King crab/ King crab	32.5
Avocado bisque mayonnaise gold leaf citrus ginger lemongrass <i>Avocado Bisque mayonnaise Blattgold Zitrusfrüchte gember Zitronengras</i>	

STARTERS

 Bread platter/ Brotkorb	6.9
Bread salted butter extra virgin olive oil Aceto balsamico <i>Brot gesalzene Butter extra natives Olivenöl Aceto balsamico</i>	
 Focaccia/ Focaccia	7.4
Coarse sea salt extra virgin olive oil roasted pepper <i>Grobes Meersalz extra natives Olivenöl gepuffte Paprika</i>	
 Watermelon/red beet gazpacho/ Wassermelone/Rote Bete Gazpacho, proeftuin Noordwijk	16.5
Vegan feta jelly foam crisp aceto yuzu gel <i>Vegan Feta Gelee Schaum knackig Aceto Yuzu-Gel</i>	
 Caprese/ Caprese	16.5
Tomato buffalo mozzarella basil olive Parmesan <i>Tomate Buffalo Mozzarella Basilikum Olive Parmesan</i>	
Sea bass/ Seebarsch	17.5
Bruschetta ceviche citrus tobiko squid ink <i>Bruschetta Ceviche Zitrusfrüchte Tobiko Tintenfischfarbe</i>	
Tuna/ Thunfisch	18.5
Tataki wasabi mayo papadum iceberg lettuce wakame ginger Tomasu soy gel thinly sliced <i>Tataki Wasabi-Mayo Papadum Eisbergsalat Wakame Ingwer Tomasu-Sojagel dünn geschnitten</i>	
Carpaccio of octopus/ Carpaccio von Oktopus	17.5
Citrus fennel shallots cherry tomatoes balsamic vinegar <i>Zitrusfrüchte Fenchel Schalotten Kirschtomaten Balsamico</i>	
Smoked beef carpaccio/ Geräuchertes Rindfleisch Carpaccio	18.5
Truffle salsify Parmesan rocket pine nuts tomatoes asparagus tips <i>Trüffel schwarzwurzel Parmesan Rucola Pinienkerne Tomaten Spargelspitzen</i>	
Steak tartare/ Steak tartar	18.5
Beef tenderloin egg yolk spring onion capers pickles <i>Rinderfilet Eigelb Frühlingszwiebel Kapern Gurke</i>	





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

19.5

Main/ Hauptgericht

25.5

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

22.5

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

29.5

Homemade brioche bun | pickle | tomato | red onion | fries
Hausgemachtes Bröckchen | Gurke | Tomate | rote Zwiebel | Pommes frites

FROM BLACK BASTARD BBQ

Wagyu beef Ribeye 2 pers. 300g/ Wagyu-Rind Ribeye 2 Pers. 300g

62.5 p.p.

Mushrooms | tomato | red wine sauce | potato | green asparagus
Waldpilze | tomate | Rotweinsauce | Kartoffel | grüner Spargel

Wagyu beef sirloin steak 150g/ Wagyu-Rind Lendensteak 150 g

54.5

Mushrooms | tomato | red wine sauce | potato | green asparagus
Waldpilze | tomate | Rotweinsauce | Kartoffel | grüner Spargel

Wagyu beef tournedos 150g/ Wagyu-Rind Tournedos 150g

65.5

Mushrooms | tomato | red wine sauce | potato | green asparagus
Waldpilze | tomate | Rotweinsauce | Kartoffel | grüner Spargel

 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	28.5
Vegan Palace honey hazelnut parsnip fresh herbs Vegan Palace honig Haselnuss Pastinake frische Kräuter	
Monkfish/ Seeteufel	32.5
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	55
Fried +/- 450 g fennel meunière zucchini Gebacken +/- 450 g Fenchel meunière Zucchini	
1/2 Lobster/ 1/2 Hummer	25
Dutch shrimps green asparagus lobster sauce Holländische Garnele Grüner Spargel Hummersauce	
Whole lobster/ Ganzer Hummer	47.5
Dutch shrimps green asparagus lobster sauce Holländische Garnele Grüner Spargel Hummersauce	
Surf & Turf/ Surf & Turf	55
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	30.5
Canette Palace honey carrot chips orange beetroot parsnip mushroom Canette Palace Honig Karottenchips Orange Rote Bete Pastinake Pilz	
Rack of lamb/ Lammkarree	32.5
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	



STARTERS

Tomato soup/ Tomatensuppe 9.5

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

Dutch shrimp cocktail/ Holländischer Garnelencocktail 17.5

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

MAIN COURSES

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

Hamburger/ Hamburger 24.5

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 27.5

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

Wiener Schnitzel/ Wiener Schnitzel 26.5

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

Spare ribs/ Spare Ribs 27.5

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 36.5

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

Grilled salmon fillet/ Gegrilltes Lachsfilet 27.5

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

DESSERT

Dame blanche/ Dame blanche 10.5

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)

14.25 p.p.

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

Aperol/ Aperol

13.5

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

Cheesecake/ Cheesecake

13.5

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

Mojito/ Mojito

13.5

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

Strawberry/ Erdbeere

13.5

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 12.5 4 varieties 16 5 varieties 19.5

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

12.5

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

12.5

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

12.5

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

10.5

Starter

Tomato soup
Tomatensuppe

Main course

Fries with snack | choose 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, Käsestängel, Frikandel oder Chicken Nuggets |
Gemüsesticks | 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