



ROOM SERVICE

ORDER ROOM SERVICE

You can place your order at the reception or by telephone via extension number '444'. From your mobile phone you can call tel. +31(0)252-219019.

LUNCH

Lunch is served in the restaurant only. We request that you make a table reservation in advance at the reception.

DINNER

Dinner can be ordered from 17:00 to 21:30. Would you rather eat in the restaurant? Then we ask you to book a table at the reception.

COSTS & DELIVERY

We charge a room service fee of € 7,50 per order.

Enjoy your meal!

RESTAURANT OPENING HOURS

Breakfast (Mon.-Fri)	06:30 to 10:00
Breakfast (Sat & Sun)	07:00 to 10:30*
Coffee & more	08:00 to 12:00
Lunch and/or drinks	12:00 to 17:00
Dinner	17:00 to 22:00**

*In the weekend between 09:30 and 10:30 the breakfast buffet is more crowded than usual.

**Our kitchen closes at 9:30PM

If you want to eat in the restaurant, it is necessary to make a table reservation. This can be done at the reception or online at: <https://info.sassenheim.valk.com>.

We look forward to welcoming you!

Do you have any allergies or dietary requirements? Please ask for our allergen menu!



WINES BY THE GLASS

SPARKLING

Germany, Rheingau Sekt private label Riesling	5.75	29.50
Spain, Cava Briza del Mar Brut Xarel-lo, Macabeo, Parrelada	6.00	30.00

WHITE

Spain, La Mancha Luna de Ana Verdejo	5.50	27.50
Chile, Colchagua Valley Casa Silva Chardonnay, Sémillon	6.00	30.00
France, Loire Dimaine Villebois Sauvignon Blanc	6.75	33.75

SWEET

Germany, Mosel M Selection Peccat Moelleux	5.00	25.00
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ROSE

Spain, La Mancha Luna de Ana Rosado Bobal	5.50	27.50
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RED

Spain, La Mancha Luna de Ana Tempranillo, Syrah, Merlot	5.50	27.50
France, Languedoc Haut Flassac Syrah, Cabernet Sauvignon	6.00	30.00
Italy, Trentino Azienda Cavit Pinot Nero	7.50	37.50



CHEF'S MENU

CHEF'S SUGGESTION

Beef tartare

12.50

Oyster | Smoked red beet | Piccalilli ice cream

Summer risotto

9.50

Pea | Crub of broad beans | Mint | Cress mix

Slow-cooked farm chicken

21.50

Sobrasada | Artichoke | Herb polenta | Gravy

Passionfruit

11.50

Vanilla mousse | Meringue | Raspberry | Black Hawaii ice cream

4-course Chef's Menu

39.50

3-course Chef's Menu (without risotto)

34.50



ENTRÉE

APPETIZERS



Tear & share bread *To Share*

9.00

Sourdough | Farm butter | Tapenade | Herb butter

Charcuterie *To Share*

13.50

Coppa di Parma | Serrano ham | Truffle sausage | Mortadella | Olives | Smoked almonds | Focaccia

Carpaccio

15.00

Beef tenderloin | Aragula | Parmesan | Balsamic vinegar | Truffle mayonnaise



Burrata

14.50

Roasted peach | Butter lettuce | Balsamic vinegar | Extra virgin olive oil

Supplement Serrano ham + 4.00

Seafood variation

17.50

Crayfish | Smoked salmon | Smoked halibut | Salad | Fried egg



Taco

16.50

Salmon, beef, or avocado | Shallot | Capers | Chives | Pickled Egg Yolk | Lime

Oysters 'Irish Mór'

3 pc.

13.50

Tapioca | Yuzu | Lemon (optional)

6 pc.

25.00

SOUPS

THE PERFECT STARTER



Tomato soup

10.00

Roasted tomato | Basil | Crème fraîche

Bisque 'Marseille'

15.00

Shrimp | Fennel | Rouille | Tomato

Green gazpacho 'ice cold'

14.50

Wasabi | Kefir | Lime | Cod tartare






FISH

FISH DISHES

Haddock Apple syrup Chana masala Coriander Jalapeño	26.50
Fish platter Mussel Prawn Red mullet Basil Fennel Olive Baby potatoes	24.50
Salmon Green curry Jasmine rice Eggplant Bok choy Green beans	27.50

VEGGIE

VEGETARIAN

 Watermelon steak Rosemary Garlic Gnocchi Tomato Arugula	19.50
 Bauletti con ricotta di pecora di Sicilia Pistachio Roasted red onion Paprika sauce	19.50
 Veggie Nest burger Little gem Red onion Smoked paprika mayonnaise 'Fries from Zuyd'	21.50



MEAT

MEAT DISHES

Nest Burger NESTY mayonnaise Little gem Bacon Cheddar 'Fries from Zuyd'	21.50
Pork schnitzel Ratatouille Parmaham chips Basil cream sauce Sage 'Fries from Zuyd'	23.50
Hariyali chicken tikka Naan bread Boondi raita Red pepper Mint Mango chutney	24.50
Rib eye (250 gr. grainfed) Coleslaw Cowboy sauce 'Fries from Zuyd'	34.50
Entrecote (250 gr. dry-aged) Coleslaw Cowboy sauce 'Fries from Zuyd'	34.50

SIDES

ON THE SIDE

Fries from Zuyd Mayonnaise Fleur de sel	5.00
Fries from Zuyd 'Loaded Masala' Cheddar Yogurt Spring onion Lemon-mint chutney	7.50
Salad Pear Nuts Olive oil Aceto	5.50