

WELCOME

We are delighted to welcome you. Enjoy the fresh, artisanal and sustainable local products which are central to this menu. Thanks to the close cooperation with local suppliers, the ingredients are of high quality and regionally grown. Pure products, transformed into surprising dishes. Stimulate your senses and discover the culinary dishes of our kitchen staff.

'PURE PRODUCTS TRANSFORMED INTO SURPRISING DISHES'

At our restaurant, we invite you on a culinary journey around the world, bringing together dishes from different cultures to offer a unique and tasty experience. From Asian to Scandinavian influences, our menu has been created to take you on an adventurous journey through the best flavours the world has to offer.

In honour of our 50th anniversary, we have created special anniversary dishes that pay tribute to our rich history and the loyalty of our valued guests. Each dish is infused with tradition and innovation, ensuring an unforgettable culinary experience.

At Brasserie Martinus, we believe in inclusivity and diversity, which is why we have also curated an extensive selection of vegetarian and vegan dishes. With passion and skill, our chefs have prepared dishes that are not only delicious, but also meet different dietary needs and preferences.

We hope you enjoy the flavours and aromas our menu has to offer and feel at home in our lively and welcoming environment.

On behalf of our proud staff, I wish you a great night out and a delectable meal!

Welcome to our Brasserie!

Rick Polman

Director,
4th generation Van der Valk family



 Fish

 Lupins

 Nuts

 Celery

 Soya

 Sesame

 Peanut

 Vegetarian

 Egg

 Lactose

 Shellfish

 Vegan

 Gluten

 Mustard

 Sulphite

SUSTAINABILITY - Brasserie Martinus is committed to sustainability and respect for animals and the environment. Our chefs work with fresh seasonal products, preferably ones that have been regionally sourced. Brasserie Martinus is a partner of the Vis & Seizoen foundation for sustainable fishing.

MARTINUS
BRASSERIE






THE WHITE GOLD



Discover the delectable world of asparagus - the white gold of spring.
With their subtle flavor and crunchy texture, they are a real treat.
Be enchanted by the magic of asparagus!





Appetizer:


Asparagus soup   € 8,50
Lightly bound asparagus soup | white asparagus | crispy chili oil | crispy parsley

Main course:




Classic    € 22,65
5 white asparagus | roasted ham | boiled egg | roasted roseval potatoes in skin | butter gravy |
crispy parsley
Wine suggestion: Arbos Organic - Pinot Grigio
Beer suggestion: Weihenstephaner - Hefeweizen

Picanha   € 24,45
5 white asparagus | soft-cooked veal picanha | roasted roseval potatoes in skin |
homemade chimichurri | crispy parsley
Wine suggestion: Malbec
Beer suggestion: Die Mühle - Feuer & Flamme

Graved Lachs     € 25,85
5 white asparagus | marinated smoked salmon | boiled egg | roasted roseval potatoes in skin |
tartar sauce | crispy parsley
Wine suggestion: Sutton Hill - Chardonnay
Beer suggestion: Omer - Blonde

Vegetarian - can be ordered vegan  € 21,45
5 white asparagus | kohlrabi ceviche | roasted roseval potatoes in skin | purple cress |
vegan kimchi mayonnaise
Wine suggestion: Wild rock - Sauvignon Blanc
Beer suggestion: La Trappe - white beer

Side dish:

Truffle asparagus     € 12,55
3 white asparagus | truffle mayonnaise | Parmesan cheese | crispy onions

SALADS

Feta salad - vegan option available   € 16,85

marinated watermelon with black miso | mesclun | sweet and sour red onion | Greek feta | balsamic pearls

Chicken tandoori salad       € 15,95

marinated chicken thighs with tandoori and yoghurt | mesclun | grilled green asparagus | bean sprouts | roasted cashew nuts | garlic-lime dressing




Crayfish salad    € 18,45

crayfish | mesclun | marinated cherry tomatoes | boiled egg | spring onion | slightly spicy cocktail sauce

SOUPS & WARM SECOND COURSE

Tomato soup - Van der Valk classic - vegan option available  € 7,95


tomato | slightly spicy minced meat | vegan cream | crispy parsley

French fish soup       € 9,50

lightly thickened | various types of seafood | saffron | tomato | rouille

Scallop*   € 13,65

spaghetti with a lemon-cream sauce | roasted scallop | samphire | purple cress

Pasty* - Anniversary dish    € 10,95

homemade chicken ragout | crispy puff pastry | carrot | leek



'The chef's favourite'

CHICKEN TANDOORI SALAD

'The delicate flavour of the tandoori spices combined with the yoghurt makes this a tropical taste sensation. Together with the grilled green asparagus and bean sprouts, this provides a nice firm bite in this refreshing salad the roasted cashew nuts provides a full creamy flavour in this dish.'

Our salads and soups are served with stone-baked bread, butter, and home-made herb butter.



Dishes with * are served without side dish.

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STARTERS

Carpaccio - Van der Valk classic     € 14,85


homemade beef carpaccio | arugula | truffle crisp | fried onions | Parmesan cheese | green herb oil | truffle mayonnaise

Shrimp cocktail - Van der Valk classic    € 15,75

crayfish | Norwegian shrimps | cooked prawns | crispy iceberg lettuce | red radish | slightly spicy cocktail sauce

Kohlrabi*  € 12,85


ceviche of kohlrabi | roasted grapefruit | papadum | jalapeño and lime dressing | smoked salt | vegan kimchi mayonnaise | purple cress

Tartare*    € 13,45

marinated beef tartare | little gem | capers | sweet-and-sour red onion | shredded egg yolk | brioche crostini | smoked garlic mayonnaise

Ribeye € 17,45

smoked beef ribeye | arugula | cream of artichoke | grilled green asparagus | marinated cherry tomato | purple cress

Bread basket     € 7,85

rustic white bread | multigrain brown bread | smoked garlic mayonnaise | red pesto | homemade herb butter

Gravad lax*    € 17,95

marinated smoked salmon with green herbs | little gem | sweet-and-sour red onion | savoury pancakes | orange marmalade | crème fraîche | crispy parsley

Burrata*    € 16,85

tartare of marinated cherry tomato and basil | olive oil | coarse sea salt | burrata | little gem | truffle oil | crostini

option smoked beef ribeye - additional charge of €3,-



'The chef's favourite'

GRAVAD LAX

'Because of the many spices and herbs, this dish is high in flavour. We serve this dish with savoury pancakes, the acidity of orange marmalade and crème fraîche. Together, this is a refreshing flavour combination.'

Our starters are served with stone-baked bread, butter, and home-made herb butter.



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PASTA & VEGETARIAN MAIN COURSES

Tortellini*     € 20,45

stuffed with a cream of artichoke | arugula | fresh goat cheese | red pesto | crispy parsley

Vegetable steak*  € 32,65

cream of cauliflower | roasted red-skinned potatoes | coeur de boeuf tomato | homemade chimichurri



Taco's*   € 19,45

3 pieces | soft shell tacos | vegan chilli no carne | fresh salsa of tomato | lime | spicy guacamole

FISH MAIN COURSES

Dover Sole - Van der Valk classic    € 30,65

baked in butter | fresh salad | roasted lemon | tartar sauce

Salmon    € 26,65

baked salmon | potato mousseline | young spinach | beurre blanc | oil of anchovies | capers

Fish of the day - For allergens ask our staff **Daily price**

ask one of our staff members for the fish of the day






'Speciality'

€42,65



LOBSTER THERMIDOR*

cooked in a court-bouillon | beurre blanc | gratinated with a French gruyère |
crispy parsley | roasted roseval red-skinned potatoes

Our main dishes are served with fresh chips and mayonnaise    , if desired, you can add roasted red-skinned roseval potatoes or rice.

Dishes marked with * are served without side dishes.

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MEAT MAIN COURSES

Tenderloin steak  € 34,45

green beans | potato mousseline | roasted coeur de boeuf tomato | stewed white onion | homemade chimichurri

Pepper steak  € 34,85

green beans | potato mousseline | roasted coeur de boeuf tomato | stewed white onion | crushed peppercorns | pepper cream sauce

Veal Striploin Steak    € 33,65

green beans | potato mousseline | roasted coeur de boeuf tomato | stewed white onion | smoked garlic mayonnaise | crispy chilli oil | Parmesan cheese

Pork tenderloin - Van der Valk classic  € 24,95

green beans | potato mousseline | roasted coeur de boeuf tomato | stewed white onion | stroganoff sauce with various vegetables

Farmer's schnitzel   € 20,65

homemade potato salad | sauteed onions | roasted lemon | mushroom cream sauce

Satay      € 21,85

skewer of chicken thighs | slightly spicy peanut sauce | homemade atjar salad | serundeng | prawn crackers

Poussin*   € 24,45

roasted in the chicken grill | rosemary and lemon marinade | roasted roseval red-skinned potatoes | green beans | Belgian mayonnaise

Veal liver - Anniversary dish   € 21,55

baked veal liver | fried onions | fried bacon | potato garnish



'Speciality'



CHATEAUBRIAND*

Can be ordered from 2 persons - **€35.75 per person**

tenderloin steak | potato mousseline | roast roseval potatoes with skin |
roasted coeur de boeuf tomato | stewed white onion |

sauce of your choice: homemade chimichurri/mushroom cream sauce/pepper cream sauce/stroganoff sauce

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DESSERT

Dame Blanche - Van der Valk classic      € 9,45

1 scoop of homemade white chocolate ice cream | 2 scoops of homemade vanilla ice cream | dark chocolate sauce | whipped vanilla cream | chocolate noisette

Pavlova  € 8,65

meringue | caramelised pineapple | 1 scoop of homemade pineapple sorbet ice-cream | pineapple gel | cookie crumble

Brownie   € 8,85

homemade creamy chocolate brownie | 1 scoop of homemade coffee ice cream | syrup of coffee | whipped vanilla cream | cocoa powder

Crème brûlée   € 8,25

crème brûlée with a twist of mandarin | roasted | vanilla gel | 1 scoop of homemade tangerine ice-cream | mint of tangerine

Tropical surprise  € 11,65





fluffy mango mousse | coconut granola | vanilla gel | passion fruit coulis | fresh passion fruit

Date cake   € 7,95

rusk | date cake | 1 scoop of homemade coconut ice cream | coconut rasp | caramel sauce

Cheese plate    € 12,25

Ouwe jongens old cheese | abbey cheese Pere Joseph | morbier | bleu d' Auvergne | roasted pecan nuts | raisin-nut bread | balsamic onions | balsamic syrup

Applecompote with the cherry - Anniversary dish      € 10,25

tartlet of applecompote and green apple | mousse of cherries | gel of cherry | anniversary chocolate



'The chef's favourite'

CRÈME BRÛLÉE

'Crème brûlée has a full creamy flavour with a soft texture and a caramelised crunchy top for a perfect bite. The tangerine twist makes this a refreshing dessert.'

THREE-COURSE MARTINUS SET MENU

STARTER, CHOICE FROM

Tomato soup - Van der Valk classic - vegan option available 🌱

tomato | slightly spicy minced meat | vegan cream | crispy parsley

French fish soup 🍷 🍴 🌱 🍴 🍴

lightly thickened | various types of seafood | saffron | tomato | rouille

Carpaccio - Van der Valk classic 🍴 🍴 🍴 🍴

beef carpaccio | arugula | truffle crisp | fried onions | Parmesan cheese | green herb oil | truffle mayonnaise

Shrimp cocktail - Van der Valk classic 🍴 🍴 🍴

crayfish | Norwegian shrimps | cooked prawns | crispy iceberg lettuce | red radish | slightly spicy cocktail sauce

Ribeye

smoked beef ribeye | arugula | cream of artichoke | grilled green asparagus | marinated cherry tomato | purple cress

Kohlrabi 🌱

ceviche of kohlrabi | roasted grapefruit | papadum | jalapeño and lime dressing | vegan kimchi mayonnaise | smoked salt | purple cress

MAIN COURSE, CHOICE FROM

Famer's schnitzel - Van der Valk classic 🍴 🍴 🍴

homemade potato salad | sauteed onions | roasted lemon | mushroom cream sauce

Satay 🍴 🍴 🍴 🍴 🍴

skewer of chicken thighs | slightly spicy peanut sauce | homemade atjar salad | serundeng | prawn crackers

Pork tenderloin - Van der Valk classic 🍴

green beans | potato mousseline | roasted coeur de boeuf tomato | stewed white onion | stroganoff sauce with various vegetables

Poussin* 🍴 🍴

roasted in the chicken grill | rosemary and lemon marinade | roasted roseval red-skinned potatoes | green beans | Belgian mayonnaise

Salmon 🍴 🍴 🍴

Baked salmon | potato mousseline | young spinach | beurre blanc | oil of anchovies | capers

Taco's 🌱 🍴

3 pieces | soft shell tacos | vegan chilli no carne | fresh salsa of tomato | lime | spicy guacamole

DESSERT, CHOICE FROM

Dame Blanche - Van der Valk classic 🍴 🍴 🍴 🍴 🍴

1 scoop of homemade white chocolate ice cream | 2 scoops of homemade vanilla ice cream | dark chocolate sauce | whipped vanilla cream | chocolate noisette

Tropical surprise 🌱

fluffy mango mousse | coconut granola | vanilla gel | passion fruit coulis | fresh passion fruit |

Appelcompote with the cherry - Anniversary dish 🍴 🍴 🍴 🍴

tartlet of appelcompote and green apple | mousse of cherry | gel of cherry | anniversary chocolate

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THREE-COURSE SET MENU €39,50 PER PERSON

Our main dishes are served with fresh chips and mayonnaise 🍴 🍴 🍴, if desired, you can add roasted red-skinned roseval potatoes or rice.

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