

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'

In 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.

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



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 SEA ON YOUR PLATE: THE MUSSEL MENU

Let yourself be swept away to the coast with this seasonal dish, bursting with pure flavor. Our mussels are prepared with care to bring the fresh taste of the sea straight to your plate. Light, flavorful, and perfectly in season. A must for seafood lovers.

Appetizer:

Mussels au gratin

€ 13,65

Mussels | leek | lemon zest | parsley | panko | white wine | Pecorino

Wine suggestion: Arbos Organic Pinot Grigio

Beer suggestion: Palm

Main course:

Mussels in beer

€ 24,65

Mussels | white beer | mussel vegetables | mussel herbs

Beer suggestion: La Trappe wit

Mussels the classic way

€ 23,85

Mussels | celery | thyme | garlic | white wine

Wine suggestion: Wild Rock Sauvignon Blanc Elevation

Beer suggestion: Tripel LeFort

Mussels with chorizo

€ 25,45

Mussels | red onion | chorizo | tomatoes concassé | basil | white wine

Wine suggestion: Lurton Domaine Les Salices, Viognier

Beer suggestion: Ypra Blond / Ypra 0,0%

*Main courses are served with fresh fries and a selection of matching sauces.

SALADS

Falafel salad - vegan option available     € 15,45

falafel | mesclun | feta mousse | spring onion | grilled sweet pepper | yoghurt-mint dressing

Sweet and sour chicken salad     € 15,95

marinated chicken thighs with hoisin sauce | mesclun | atjar | grilled aubergine | garlic-lime dressing

Salad niçoise     € 17,65

tuna | green asparagus | poached egg | puffed vine tomato | anchovies | mesclun | olives | radishes | red onion

SOUPS & BREAD

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

tomato | slightly spicy minced meat | vegan cream

Breton fish soup   € 9,85

mussels | cod | shrimp | fennel | parsley

Bread basket     € 8,65

freshly baked sourdough bread | homemade herb butter | homemade butter

additional option:

aioli - additional charge of €1,-

serrano ham - additional charge of €3,-

aioli & serrano ham - additional charge of €3,50



'The chef's favourite'

FALAFEL SALAD

'A colourful salad with crispy falafel, crunchy mesclun, and a creamy feta mousse. Topped with spring onion, grilled peppers, and a fresh yoghurt-mint dressing - a delicious combination of flavours.'

Our salads and soups are served with mini buns, butter, and home-made herb butter.



Dishes with * are served without side dish.

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STARTERS

Carpaccio - Van der Valk classic  	€ 15,25
homemade beef carpaccio arugula Parmesan cheese pine nuts herb oil	
Shrimp cocktail - Van der Valk classic   	€ 19,45
Dutch shrimp crayfish crispy iceberg lettuce cocktail sauce	
Steak tartare* - Van der Valk classic     	€ 16,55
chuck tender quail egg brioche truffle mayonnaise Amsterdam onion cornichon	
Smoked salmon*   	€ 16,45
smoked salmon toasted brioche capers dill crème fraîche salmon roe	
Burrata*     	€ 14,85
carpaccio of Kumato tomato buffalo mozzarella smoked sea salt pistachio crumb toasted sourdough bread basil oil friselina	
Ham & melon* 	€ 11,85
honeydew melon balsamic syrup serrano ham little gem beetroot	



'The chef's favourite'

BURRATA

'An elegant combination of creamy buffalo mozzarella and juicy Kumato tomato, subtly flavored with smoked sea salt and a pistachio crumb. The basil oil and young oak leaf lettuce brings freshness, while the crisp sourdough bread provides balance.'

Our starters are served with mini buns, butter, and home-made herb butter.



Dishes with * are served without side dish.

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PASTA & VEGETARIAN MAIN COURSES

Tortellini*    

€ 20,45

stuffed with ricotta and spinach | pesto | arugula | herb oil |
roasted honey tomatoes

Pasta pesto*    

€ 21,65

penne | homemade pesto | Parmesan cheese | arugola
additional option: corn chicken - additional charge of €4,50

FISH MAIN COURSES

Dover sole - Van der Valk classic   

€ 30,65

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

Salmon 

€ 25,65

baked salmon | tomato antiboise | spinach | bimi | snow peas |
potato mousseline

Codfish  

€ 24,85

en papillotte | spring carrots | leeks | spring onion | tarragon

Dover sole à la meunière - Van der Valk classic   

€ 41,65

baked in butter | lemon | parsley | carrots



'Speciality'

€44,45



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 dish.

MARTINUS
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MEAT MAIN COURSES

Tenderloin steak ⓘ € 34,45

bimi | peas | spinach | potato mousseline
sauce of choice: pepper cream sauce or mushroom cream sauce

Entrecote ⓘ € 31,95

beef 200 gr | grilled | herb butter | bimi | snow peas | spinach |
potato mousseline

Pork tenderloin - Van der Valk classic ⓘ € 24,95

bimi | peas | spinach | potato mousseline |
stroganoff sauce with assorted vegetables

Farmer's schnitzel - Van der Valk classic 🌾🍷🍷 ⓘ € 20,65

bimi | peas | spinach | potato mousseline | mushroom cream sauce

Satay 🌾🌿🍷🍷🍷 € 21,85

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

Corn chicken* - vegetarian option available € 23,45

pea risotto | Parmesan cheese | green asparagus | crumble of tomato

Veal picanha ⓘ € 22,65

sous vide cooked | bimi | peas | spinach | potato mousseline | homemade
chimichurri

Iberico ⓘ ⓘ € 27,65

pork chop | bimi | snow peas | spinach | potato mousseline | red wine sauce



'Speciality'



CHATEAUBRIAND*

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

tenderloin steak | potato mousseline | roast roseval potatoes with skin |
baby broccoli | sugar snaps |

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

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

Dishes marked with * are served without side dish.

MARTINUS
BRASSERIE

DESSERT

Dame Blanche - Van der Valk classic 🗺️ 🍷 🍷 🍷 🍷 € 9,45

3 scoops of homemade vanilla ice cream | dark chocolate sauce | whipped cream | chocolate noisette

Hangop 🍷 🍷 € 9,45

strawberries | homemade vanilla ice cream | pistachio cookie

Crème brûlée 🍷 € 8,25

with a twist of orange | ice cream of Grand Marnier

Mango mousse 🍷 🍷 € 11,65

fluffy mango mousse | vanilla gel | passionfruit coulis | chocolate hazelnut crunch

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

Sorbet 🍷 🍷 € 9,65

3 flavors of sorbet ice cream | fruit coulis | whipped cream | oublie | fresh fruit



'The chef's favourite'

SORBET

'Three sophisticated flavors of sorbet ice cream combine to form a colorful and refreshing palette. Combined with a soft fruit coulis and a generous topping of whipped cream for a classic touch. The crunchy oublie adds a playful crunch and completes this dessert.'

A timeless favorite, light and festive - perfect to crown the meal with!

MARTINUS
BRASSERIE

THREE-COURSE MARTINUS SET MENU

STARTER, CHOICE FROM

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

tomato | slightly spicy minced meat | vegan cream

Carpaccio - Van der Valk classic 🌱 🍷

homemade beef carpaccio | arugola | Parmesan cheese | pine nuts | herb oil

Smoked salmon 🍷 🌱 🍷 🍷

smoked salmon | toasted brioche | capers | dill | crème fraîche | salmon roe

Burrata* 🌱 🌱 🍷 🍷 🍷

carpaccio of Kumato tomato | buffalo mozzarella | smoked sea salt | pistachio crumb | toasted sourdough bread | basil oil | green oak leaf lettuce

MAIN COURSE, CHOICE FROM

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

bimi | peas | spinach | potato mousseline | mushroom cream sauce

Satay 🍷 🍷 🍷 🍷 🍷

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

Pork tenderloin - Van der Valk classic 🍷

bimi | peas | spinach | potato mousseline
stroganoff sauce with various vegetables

Corn chicken* - vegetarian option available

pea risotto | Parmesan cheese | green asparagus | crumble of tomato

Salmon 🍷

baked salmon | tomato antiboise | spinach | bimi | snow peas | potato mousseline

Pasta pesto* 🌱 🍷 🍷 🍷 🍷

penne | homemade pesto | Parmesan cheese | arugola

DESSERT, CHOICE FROM

Dame Blanche - Van der Valk classic 🍷 🍷 🍷 🍷 🍷

3 scoops of homemade vanilla ice cream | dark chocolate sauce | whipped cream | chocolate noisette

Mango mousse 🍷 🍷 🍷

mango mousse | vanilla gel | passion fruit coulis | chocolate hazelnut crunch

Sorbet 🍷 🍷 🍷

3 flavors of sorbet ice cream | fruit coulis | whipped cream | oublie | fresh fruit

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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.

Dishes marked with * are served without side dish.