

WELCOME

We are delighted to welcome you again to our stylish Brasserie Martinus, one of our three culinary concepts at Van der Valk Hotel Eindhoven. For many years a hotspot for business meetings.


During your lunch, enjoy the fresh, artisanal and sustainable local produce that is central to this menu. Due to the close cooperation with local suppliers, the ingredients are of high quality and regionally sourced. Pure products, transformed into surprising dishes. Delight your senses and discover the culinary dishes of our kitchen brigade.















'PURE PRODUCTS TRANSFORMED INTO SURPRISING DISHES'

For vegetarian lunch lovers, we have a delicious carrot-based tortilla. This dish has a refreshing flavour, which we combine with our homemade vegan tuna salad. The flavours are fresh, sweet and the saltiness of the capers makes this lunch dish a perfect combination. If you are looking for a more substantial meal at our restaurant, ask for our dinner menu. Or stop by again for another visit...

On behalf of our proud staff I wish you a pleasant afternoon and a delicious meal!
Welcome to our Brasserie!

Rick Polman
Director,
4th generation Van der Valk family



 Fish	 Soya	 Egg	 Gluten
 Lupins	 Sesame	 Lactose	 Mustard
 Nuts	 Peanut	 Shellfish	 Sulphite
 Celery	 These dishes are vegetarian or vegetarian option available		

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



SANDWICHES & SALADS

Old Cheese      € 9,45

old cheese salad | arugula | toasted pecans | fermented vegetables |
chunky mustard mayonnaise

Smoked salmon     € 12,45

bun of croissant dough | herb cream cheese | smoked salmon | sweet and sour leek rings |
crispy salted capers | coppert cress

Roast beef    € 9,75

house roast beef | slightly spicy chili oil | mesclun | boiled egg | fried onion ring |
tartar mayonnaise

Carpaccio - Van der Valk classic    € 10,45

carpaccio of beef | arugula | pecorino | crumble of onion | truffle mayonnaise

Healthy - available as a vegetarian option     € 9,75


young mature cheese | smoked chicken breast | mesclun | sundried tomato |
sweet and sour cucumber | slightly spicy cocktail sauce

Tortilla   € 10,25

carrot tortilla | vegan tuna salad | crisp iceberg lettuce | sweetened corn | vegan mayonnaise |
crispy salted capers

Brabant salad - vegan option available   € 14,75

roasted goat cheese | mesclun | caramelized Brussels sprouts | pomegranate seeds |
toasted pecans | balsamic syrup

Smoked salmon salad    € 17,50

smoked salmon | mesclun | sweet and sour leek rings | roasted fennel |
crumble of tomato and basil | slightly spicy cocktail sauce

Peppadew salad   € 15,95

slow cooked chicken | mesclun | sautéed mushrooms | sweet red spicy peppers |
sweetened corn kernels | 5 spices mayonnaise



'The chef's favourite'

TORTILLA

ëThis carrot-based tortilla has a refreshing taste, we combine it with our homemade
vegan tuna salad. The flavors are fresh, sweet and the saltiness of the capers
makes this lunch dish a perfect combination.í

You can choose between two types of Brabant stone-baked bread: artisan white bread or dark multigrain
bread. Our salads are served with stone-baked bread, butter, and home-made herb butter.



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EGGS

Dutch-style fried eggs (uitsmijter) - available as a vegetarian option  € 9,75

three eggs with a choice of (several options possible):
natural, country ham, mature cheese, cat bacon or house roast beef

Farmer's fried eggs (uitsmijter) - Van der Valk classic  € 9,75

three eggs | roast country-made ham | gratinated cheese | tomato | parsley

Omelette - available as a vegetarian option  € 9,75

choice of (several options possible):
natural, country ham, mature cheese, mushrooms

Smoked salmon scrambled eggs  € 13,25

toast | hummus ras el hanout | smoked salmon | sweet and sour leek rings | scrambled eggs | coppert cress

Brabant farmer omelette  € 10,75

roasted country ham | mushrooms | vegetables | soft goat cheese

GRILLED SANDWICH

Crunchy mister  € 5,45

young mature cheese | smoked chicken breast | fried egg | 5 spices mayonnaise

Crunchy madam  € 8,95

young mature cheese | smoked salmon | Dutch shrimp | tartar mayonnaise

Goat cheese  € 6,45

goat cheese | sautéed mushrooms | pomegranate seeds | balsamic syrup



'The chef's favourite'

BRABANT FARMER OMELETTE





















ëThe distinctive flavour of the goat cheese gives the farmhouse omelette that extra something. Soft yet deliciously tangy, a must for goat cheese lovers!í

Our egg dishes are made using Goudkust eggs. You can choose between two types of Brabant stone-baked bread: artisan white bread or dark multigrain bread.



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LUNCH DISHES

Satay	      	€ 21,75
chicken thigh skewer slightly spicy coconut peanut sauce mini pak choi homemade atjar salad serundeng prawn crackers		
Croquettes	   	€ 9,75
two beef croquettes coarse mustard mayonnaise floor bread		
Shrimp croquettes	      	€ 13,45
two shrimp croquettes tartar mayonnaise floor bread		
Ox sausage	 	€ 14,95
Brabant ox sausage grilled little gem smoked egg yolk peas sprouts roasted garlic mayonnaise		

SOUPS

Tomato soup - <i>Van der Valk classic - vegan option available</i>	€ 7,50
tomato slightly spicy minced meat crumble of tomato and basil parsley	
Onion soup	€ 8,50
richly filled onion soup white wine bread crouton gratinated with Gruyère	



'The chef's favourite'

OX SAUSAGE

ÄA sausage with a strong slightly fatty texture that makes it already tasty without adding too much. We serve our homemade roasted garlic mayonnaise and grilled little gem with this to give an extra bite to the dish.

You can choose between two types of Brabant stone-baked bread: artisan white bread and dark multigrain bread. The soups are served with a standard mix of the different breads



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