

# 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'




All over the world, people are inspired by local cuisine: the variety of ingredients, the purity and delicious combinations of flavours. These intercontinental influences are a true source of inspiration for us when we create the menu. But some dishes last forever. This can be called nostalgia, but we prefer to talk about culinary classics. You can expect dishes that were on the menu during the Van der Valk's rich history and now return in a contemporary way, such as fried salmon or a tasty tenderloin steak.

Be sure to check out our beautiful vegetarian dishes. A little less meat or fish now and then does not have to be less tasty! Imagine yourself in Mexico when eating our delicious tacos with vegan chilli con carne, which brings the flavours of Mexico to the Netherlands. Or try the gravad lax as a starter, a true taste explosion. These vegetarian dishes are also a real sensation for the flexitarians among us. Something for everyone. Deliciously recognisable.

On behalf of our proud staff, I wish you a great night out 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	 Vegetarian	 Vegan	

**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.

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## WILD ENJOYMENT

Be enchanted by the rich flavors of the season with our exclusive game meat menu, where artisanally prepared dishes embrace the warmth and heartiness of fall and winter embrace.

### **Appetizer:**

#### **Wild hash**

€ 11,95

Crispy puff pastry | ragout of venison and boar | raw chicory |

*Beer suggestion: La Trappe - Bockbier*

### **Main course:**

#### **Leg of duck**

€ 22,25

Candied | puree of roasted celeriac | Brussels sprouts | sautéed mushrooms | crispy bacon | gravy of 5spices

*Wine suggestion: E.Delaunay Macon-Prissé - Chardonnay*

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# SALADS

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

# SOUPS & BREAD

Tomato soup - *Van der Valk classic - vegan option available* € 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

Bread basket    € 6,95

3 types of break bread | homemade herb butter | roasted garlic mayonnaise |  
homemade green pesto



*'The chef's favourite'*

## PEPPADEW SALAD





























'Experience the flavor combination of the sweet, sour and slightly spicy  
along with the pulled chicken and 5 spices mayonnaise this is a tasty  
combination for the fall season.'

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



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# STARTERS

<b>Carpaccio - Van der Valk classic</b>    	€ 15,25
beef carpaccio   arugula   pecorino cheese   crispy onions   truffle mayonnaise	
<b>Ox sausage</b>  	€ 14,95
Brabant ox sausage   grilled little gem   smoked egg yolk   peas   sprouts   roasted garlic mayonnaise	
<b>Celeriac</b> 	€ 13,75
roasted celeriac carpaccio   hoisin   arugula   sautéed mushrooms   pomegranate seeds   aioli of tofu   red chili oil	
<b>Shrimp cocktail</b>      	€ 15,75
Dutch shrimp   Norwegian shrimp   scampi   crisp iceberg lettuce   slightly spicy cocktail sauce   anchovy butter   sprouts   toast	
<b>Duck &amp; brioche</b>    	€ 14,25
smoked duck   toasted brioche   curry sauerkraut   baked bacon   5 spices mayonnaise   coppert cress	
<b>Smoked salmon</b>    	€ 16,95
hot house smoked salmon   cod fish cake   sweet and sour leek rings   little gem   pea cream   tartar mayonnaise	
<b>Gravad lax</b>    	€ 13,45
Gravad lax of marinated carrot   hummus of ras el hanout   sweet and sour leek rings   focaccia   red chili oil	
<b>Vitello tonnato</b>	€ 12,95
rose roasted veal mouse   veal bitterball   arugula   crispy salted capers   tuna cream   spring onion	
<b>Asian pork belly</b>   	€ 11,95
couscous   crispy pork belly   hoisin   sesame   spring onion	



*'The chef's favourite'*

## SMOKED SALMON

'The light, soft and yet salty taste of the smoked salmon goes very well with the cream of peas. With this we also serve our homemade fishcakes based on cod and red curry paste, which together find a nice balance in the dish with specific flavors.'

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



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# VEGETARIAN MAIN COURSES

Risotto\*    € 22,45

red curry | coconut milk | blanched baby corn | bean sprouts | naan bread | sprouts

Tacos\*   € 20,95

4 pieces | vegan chile corn carne | beans | tomato salsa | sour cream

Truffle pasta\*     € 19,95

tagliatelle | truffle cream sauce | sautéed mushrooms | grated Parmesan cheese | coppert cress

# FISH MAIN COURSES

Salmon - Van der Valk classic  € 26,95

baked salmon | puree of roasted celeriac | fermented vegetables | white wine sauce | red chili oil | coppert cress

Red gurnard   € 24,25

filet of red gurnard | puree of roasted celeriac | roasted fennel | baby spinach | foam of Dijon mustard | coppert cress

Fish stew     € 20,95

salmon | prawn | cod | fine vegetables | white wine sauce | bread crumbs of green herbs and grated Gruyère



*'The chef's favourite'*

## RED GURNARD

'Red gurnard goes well with the little earthiness of the roasted celeriac puree. Red gurnard itself is delicate and a little sweet. This goes well with the accompanying ingredients.'

Our main courses are served with fresh chips    , sautéed potatoes, and mayonnaise    .  
Meals marked with \* are served without side dish.

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# MEAT MAIN COURSES

<b>Fillet steak - Van der Valk classic</b>	€ 33,25
baked mushrooms   Brussels sprouts   puree of roasted celeriac   black truffle gravy	
<b>Pepper steak</b>	€ 33,45
baked mushrooms   Brussels sprouts   puree of roasted celeriac   crushed peppercorns   creamy pepper sauce	
<b>Sirloin steak</b> 🍷 🍷 🍷 🍷	€ 33,95
house smoked seasonal vegetables   polenta   roasted garlic mayonnaise   red chili oil   Parmesan cheese	
<b>Farmer's schnitzel</b> 🍷 🍷 🍷 🍷	€ 20,95
homemade potato salad   fried onions   fried mini mushrooms   cream sauce	
<b>Satay</b> 🍷 🍷 🍷 🍷 🍷 🍷 🍷	€ 21,75
chicken thigh skewer   slightly spicy coconut peanut sauce   mini pak choi   homemade atjar salad   serundeng   prawn crackers	
<b>Pork tenderloin</b> 🍷 🍷	€ 24,95
house smoked seasonal vegetables   polenta   stroganoff sauce with various vegetables   crumble of tomato   coppert cress	
<b>Beef saddle</b> 🍷	€ 22,95
slowly cooked   sautéed mushrooms   Brussels sprouts   puree of roasted celeriac   own gravy   celeriac crisps	
<b>Guinea fowl</b>	€ 21,95
roasted guinea fowl   risotto with red curry and coconut milk   blanched baby corn   sprouted vegetables	



*'The chef's favourite'*






















## SIRLOIN STEAK

'South American sirloin steak is juicy and full of flavor. With this we serve a crispy chili oil for the extra spice which again pairs perfectly with the roasted garlic mayonnaise.'

Our main courses are served with fresh chips 🍷 🍷 🍷 🍷, sautéed potatoes, and mayonnaise 🍷 🍷 🍷. If you would like rice, just ask.

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# DESSERT

<b>Banana &amp; Caramel</b>  	€ 8,25
crispy puff pastry   vanilla mousse   caramel sauce   magnum of banana and caramel   crispy banana	
<b>Dame Blanche - Van der Valk classic</b>     	€ 8,50
homemade vanilla ice cream   homemade white chocolate ice cream   vanilla cream   dark chocolate sauce   chocolate noisette	
<b>Dutch apple pie</b>   	€ 9,95
caramelized apple pie   oat and cinnamon crumb base   fresh apples   candied walnuts   homemade vegan apricot on brandy ice cream	
<b>Brownie</b>  	€ 8,25
homemade dark chocolate brownie   orange twist   rhubarb compote   chocolate ganache   homemade rhubarb ice cream	
<b>Dutch cheese board</b>   	€ 12,95
young cheese   old crumble cheese   blue clover   goat cheese   fig compote   nut bread   roasted pecans	
<b>Blackberry &amp; white chocolate</b>   	€ 8,75
mousse of blackberry   white chocolate cream   gel of blackberry   fresh blackberries   homemade white chocolate ice cream   cookie crumble	
<b>French toast</b>   	€ 7,95
raisin bread   cinnamon sugar   stroopwafel crumble   syrup of espresso   homemade stroopwafel ice cream	



*'The chef's favourite'*

## BLACKBERRY & WHITE CHOCOLATE

'A delicious autumn dessert where the flavours come out perfectly. The sweet and juicy taste of the blackberry goes well with the creamy and smooth texture of white chocolate. It also includes a crunch to finish it off.'

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# THREE-COURSE MARTINUS SET MENU

## STARTER, CHOICE FROM

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

tomato | slightly spicy minced meat | crumble of tomato and basil | parsley

Onion soup   

richly filled onion soup | white wine | bread crouton gratinated with Gruyère

Carpaccio - *Van der Valk classic*    

beef carpaccio | arugula | pecorino | crispy onions | truffle mayonnaise

Vitello tonnato    

rose roasted veal mouse | veal bitterball | arugula | crispy salted capers | tuna cream | spring onion

Shrimp cocktail      

Dutch shrimp | Norwegian shrimp | Scampi | crisp iceberg lettuce | slightly spicy cocktail sauce | anchovy butter | sprouts | toast

Celeriac 

roasted celeriac carpaccio | hoisin | arugula | sautéed mushrooms | pomegranate seeds | aioli of tofu | red chili oil

## MAIN COURSE, CHOICE FROM

Pork tenderloin  



home smoked seasonal vegetables | polenta | stroganoff sauce with various vegetables | crumble of tomato | coppert cress

Guinea fowl

roasted guinea fowl | risotto with red curry and coconut milk | blanched baby corn | sprouted vegetables

Satay       

chicken thigh skewer | slightly spicy coconut peanut sauce | mini pak choi | homemade atjar salad | serundeng | pawn crackers

Red gurnard  

fillet of red gurnard | puree of roasted celeriac | roasted fennel | baby spinach | foam of Dijon mustard | koppert cress

Tacos\*  

4 pieces | vegan chile corn carne | beans | tomato salsa | sour cream

## DESSERT, CHOICE FROM

Dame Blanche - *Van der Valk classic*     

Homemade vanilla ice cream | homemade white chocolate ice cream | vanilla cream | dark chocolate sauce | chocolate noisette

Dutch Apple pie  

Caramelized apple pie | oat and cinnamon crumb base | fresh apples | candied walnuts |  
homemade vegan apricot on brandy ice cream

Blackberry & white chocolate   

Mousse of blackberry | white chocolate cream | gel of blackberry | fresh blackberries |  
homemade white chocolate ice cream | cookie crumble

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## THREE-COURSE SET MENU €39,50 PER PERSON

Our main courses are served with fresh chips    , sautéed potatoes, and mayonnaise    .  
Meals marked with \* are served without side dish.

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