

WELCOME

We are delighted to welcome you 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 are 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 the lunch fans we have a delicious Brabant farmer's omelet, the characteristic taste of soft goat's cheese gives the farmer's omelet that little extra. Deliciously soft in flavor and structure, a must try for goat cheese lovers! If you are looking for a more extensive experience 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

 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

SANDWICHES & SALADS

Reypenaer    	€ 9,25
mature cheese pumpkin hummus roasted pine nuts cherry tomatoes nut vinaigrette arugula	
Salmon focaccia      	€ 10,75
smoked salmon salad crème fraîche capers sweet and sour red onion crayfish mesclun cassava chips	
Roast beef   	€ 9,75
roast beef sauerkraut fried onion ring mesclun mustard mayonnaise	
Carpaccio    	€ 10,45
beef carpaccio arugula pecorino crumble of onion truffle mayonnaise	
Healthy sandwich - available as a vegetarian option    	€ 9,75
cream cheese young cheese turkey bacon hard boiled egg cucumber mesclun cocktail sauce	
Brabant salad - vegan option available   	€ 16,75
roasted goat cheese mesclun sweet and sour red cabbage fresh figs pumpkin nut vinaigrette	
Pulled chicken salad    	€ 15,95
slow cooked mesclun fried mushrooms sweet and sour red onion sweet spicy peppers peppadew mayonnaise	
Salmon salad    	€ 18,95
smoked salmon flakes mesclun bean sprouts spring onion cucumber furikake wasabi mayonnaise	
Eggplant     	€ 9,25
eggplant shawarma pita wrap crunchy ice berg lettuce sweet spicy peppers roasted garlic mayonnaise	



'The chef's favourite'

PULLED CHICKEN SALAD




'Experience the flavor combination of the acidity of the red onion with the sweetness of the peppers. This together pairs perfectly with the slow cooked chicken.'

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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BRASSERIE

EGGS

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

three eggs with a choice of (several options possible):
plain, country-made ham, mature cheese, bacon, or homemade roast beef

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

three eggs | roast country-made ham | cheese au gratin | tomato | parsley

Omelette - available as a vegetarian option     € 9,75

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

Toast avocado - available as a vegetarian option     € 12,75

toast | avocado spread | scrambled eggs | smoked salmon | sweet and sour red onion | arugula

Brabant-style farmer's omelette    € 10,75

roast country ham | mushrooms | vegetables | soft goat's cheese

GRILLED SANDWICH

Crunchy mister    € 4,95

country-made ham | young cheese | cheese sauce | fried egg | ketchup

Crunchy madam       € 8,75

smoked salmon | crayfish | young cheese | ravigotte sauce

Mushroom toast      € 6,50

mushrooms | arugula | blue cheese | whole grain mustard



'The chef's favourite'

BRABANT-STYLE FARMER'S OMELETTE














'The characteristic flavour of the goat cheese adds a special touch to this farmer's omelette. Deliciously soft in taste and texture, a must for goat cheese lovers!'

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

- Croquettes**    € 9,75
two beef croquettes | whole grain mustard mayonnaise | stone-baked bread
- Satay**      € 19,95
Indian chicken satay | sweet satay sauce | garter | fried onions | prawn crackers
- Prawn croquettes**      € 13,45
two prawn croquettes | lemon marmalade | fried parsley | stone-baked bread

SOUPS

- Grandma's tomato soup** - Van der Valk classic - *vegan option available* € 8,50
tomato | freshly-made meatballs | basil oil
- Fish soup**      € 9,95
lobster ravioli | crayfish | tomato | crème fraîche | garlic croutons



'The chef's favourite'

FISH SOUP

'This bound fish soup is richly filled with shellfish and deliciously combines with the lobster ravioli.'

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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