

# 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

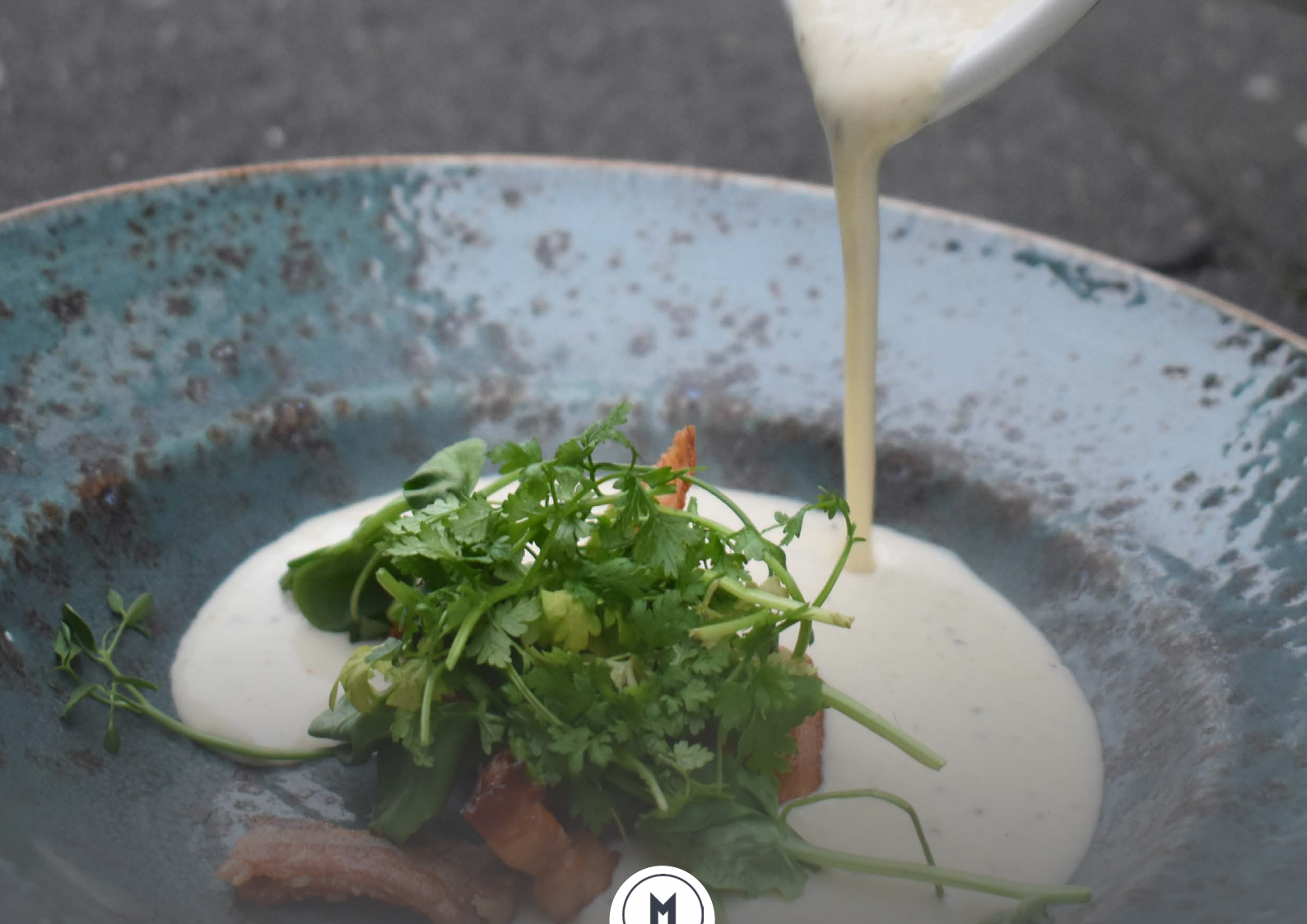
Director,  
4th generation Van der Valk family



 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.

**MARTINUS**  
BRASSERIE



## CULINARY DELIGHT

This culinary journey brings together traditional and creative elements, with every detail carefully considered to provide an unforgettable taste experience. A harmony of textures and flavors enchants your taste buds and leaves a lasting impression.

### Appetizer:

Chicory - vegetarian option available 🌱 🍴 🍷 € 12,45

Marinated chicory and red chicory | papadum | little gem | tarragon mayonnaise | peas | Smoked chicken bitterbal

*Wine suggestion: Wild Rock Elevation - Sauvignon Blanc*

Cauliflower soup - vegetarian option available € 7,25

Roasted cauliflower | allspice | truffle | baked bacon | chervil

*Wine suggestion: Arbos Organic - Pinot Grigio*

### Main course:

Rack of lamb 🍴 🍷 € 24,95

Roasted rack of lamb | couscous | roasted cashews | feta | smoked garlic jus


*Wine suggestion: Cruz del Castillo El Aritza - Tempranillo*

*Beer suggestion: La Trappe - Tripel*


# 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 & WARM SECOND COURSE

**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

**Fried chicken livers** - Anniversary dish  € 10,25

mushrooms | cream sauce | parsley



'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.



**MARTINUS**  
BRASSERIE

# STARTERS

**Carpaccio** - Van der Valk classic     € 15,25

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

**Ox sausage**   € 14,95

Brabant ox sausage | grilled little gem | smoked egg yolk | peas | sprouts | roasted garlic mayonnaise

**Celeriac**  € 13,75

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

**Shrimp cocktail**       € 15,75

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

**Duck & brioche**     € 14,25

smoked duck | toasted brioche | curry sauerkraut | baked bacon | 5 spices mayonnaise | coppert cress

**Smoked salmon**     € 16,95


hot house smoked salmon | cod fish cake | sweet and sour leek rings | little gem | pea cream | tartar mayonnaise

**Gravad lax**     € 13,45

Gravad lax of marinated carrot | hummus of ras el hanout | sweet and sour leek rings | focaccia | red chili oil

**Vitello tonnato** € 12,95

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

**Asian pork belly**    € 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.



**MARTINUS**  
BRASSERIE

# 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



'Speciality'

€39,25



## LOBSTER THERMIDOR

Cooked in a court-bouillon | delicate ratatouille | gratinated with cheese sauce | parsley | salad of grilled little gem and tomato | tartar mayonnaise

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

**MARTINUS**  
BRASSERIE

# MEAT MAIN COURSES

**Fillet steak** - Van der Valk classic € 33,25

baked mushrooms | Brussels sprouts | puree of roasted celeriac | black truffle gravy

**Pepper steak** € 33,45

baked mushrooms | Brussels sprouts | puree of roasted celeriac | crushed peppercorns | creamy pepper sauce

**Sirloin steak** € 33,95

house smoked seasonal vegetables | polenta | roasted garlic mayonnaise | red chili oil | Parmesan cheese

**Farmer's schnitzel** € 20,95

homemade potato salad | fried onions | fried mini mushrooms | cream sauce

**Satay** € 21,75

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

**Pork tenderloin** € 24,95

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

**Beef saddle** € 22,95

slowly cooked | sautéed mushrooms | Brussels sprouts | puree of roasted celeriac | own gravy | celeriac crisps

**Guinea fowl** € 21,95

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

**Beef tongue - Anniversary dish** € 22,65

topped with a Madeira sauce | mashed potatoes | glazed mini carrots



'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.

**MARTINUS**  
BRASSERIE

# DESSERT

## Banana & Caramel € 8,25

crispy puff pastry | vanilla mousse | caramel sauce | magnum of banana and caramel |  
crispy banana

## Dame Blanche - Van der Valk classic € 8,50

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

## Dutch apple pie € 9,95

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

## Brownie € 8,25

homemade dark chocolate brownie | orange twist | rhubarb compote |  
chocolate ganache | homemade rhubarb ice cream

## Blackberry & white chocolate € 8,75

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

## French toast € 7,95

raisin bread | cinnamon sugar | stroopwafel crumble | syrup of espresso |  
homemade stroopwafel ice cream

## Applecompote with the cherry - Anniversary dish € 9,25

pie of applecompote and green apple | cream of cherries | cherry



'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.'

**MARTINUS**  
BRASSERIE

# 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

M

## 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.

**MARTINUS**  
BRASSERIE