

# 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'

At 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.

In honour of our 50th anniversary, we have created special anniversary dishes that pay tribute to our rich history and the loyalty of our valued guests. Each dish is infused with tradition and innovation, ensuring an unforgettable culinary experience.

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



 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



**COMING SOON**  
**ASPARAGUS**

**MARTINUS**  
BRASSERIE

# SALADS

**Feta salad** - vegan option available   € 16,85

marinated watermelon with black miso | mesclun | sweet and sour red onion | Greek feta | balsamic pearls

**Chicken tandoori salad**       € 15,95

marinated chicken thighs with tandoori and yoghurt | mesclun | grilled green asparagus | bean sprouts | roasted cashew nuts | garlic-lime dressing


**Crayfish salad**    € 18,45

crayfish | mesclun | marinated cherry tomatoes | boiled egg | spring onion | slightly spicy cocktail sauce

## SOUPS & WARM SECOND COURSE

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

tomato | slightly spicy minced meat | vegan cream | crispy parsley

**French fish soup**       € 9,50

lightly thickened | various types of seafood | saffron | tomato | rouille

**Scallop\***   € 13,65

spaghetti with a lemon-cream sauce | roasted scallop | samphire | purple cress

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

mushrooms | cream sauce | parsley



'The chef's favourite'

### CHICKEN TANDOORI SALAD

'The delicate flavour of the tandoori spices combined with the yoghurt makes this a tropical taste sensation. Together with the grilled green asparagus and bean sprouts, this provides a nice firm bite in this refreshing salad the roasted cashew nuts provides a full creamy flavour in this dish.'

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



Dishes with \* are served without side dish.

**MARTINUS**  
BRASSERIE

# STARTERS

**Carpaccio** - Van der Valk classic     € 14,85

homemade beef carpaccio | arugula | truffle crisp | fried onions | Parmesan cheese | green herb oil | truffle mayonnaise

**Shrimp cocktail** - Van der Valk classic    € 15,75

crayfish | Norwegian shrimps | cooked prawns | crispy iceberg lettuce | red radish | slightly spicy cocktail sauce

**Kohlrabi\***  € 12,85

ceviche of kohlrabi | roasted grapefruit | papadum | jalapeño and lime dressing | smoked salt | vegan kimchi mayonnaise | purple cress

**Tartare\***    € 13,45



marinated beef tartare | little gem | capers | sweet-and-sour red onion | shredded egg yolk | brioche crostini | smoked garlic mayonnaise

**Ribeye** € 17,45

smoked beef ribeye | arugula | cream of artichoke | grilled green asparagus | marinated cherry tomato | purple cress

**Bread basket**     € 7,85

rustic white bread | multigrain brown bread | smoked garlic mayonnaise | red pesto | homemade herb butter

**Gravad lax\***    € 17,95

marinated smoked salmon with green herbs | little gem | sweet-and-sour red onion | savoury pancakes | orange marmalade | crème fraîche | crispy parsley

**Burrata\***     € 16,85

tartare of marinated cherry tomato and basil | olive oil | coarse sea salt | burrata | little gem | truffle oil | crostini

option smoked beef ribeye - additional charge of €3,-



'The chef's favourite'

## GRAVAD LAX

'Because of the many spices and herbs, this dish is high in flavour. We serve this dish with savoury pancakes, the acidity of orange marmalade and crème fraîche. Together, this is a refreshing flavour combination.'

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



Dishes with \* are served without side dish.

**MARTINUS**  
BRASSERIE

# PASTA & VEGETARIAN MAIN COURSES

**Tortellini\***     € 20,45

stuffed with a cream of artichoke | arugula | fresh goat cheese | red pesto | crispy parsley

**Vegetable steak\***  € 32,65

cream of cauliflower | roasted red-skinned potatoes | coeur de boeuf tomato | homemade chimichurri

**Taco's\***   € 19,45

3 pieces | soft shell tacos | vegan chilli no carne | fresh salsa of tomato | lime | spicy guacamole

# FISH MAIN COURSES

**Dover Sole** - Van der Valk classic    € 30,65

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

**Salmon**    € 26,65

baked salmon | potato mousseline | young spinach | beurre blanc | oil of anchovies | capers

**Fish of the day** - For allergens ask our staff **Daily price**

ask one of our staff members for the fish of the day




'Speciality'

€42,65



## 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 dishes.

**MARTINUS**  
BRASSERIE

# MEAT MAIN COURSES

**Tenderloin steak**  € 34,45

green beans | potato mousseline | roasted coeur de boeuf tomato | stewed white onion | homemade chimichurri

**Pepper steak**  € 34,85

green beans | potato mousseline | roasted coeur de boeuf tomato | stewed white onion | crushed peppercorns | pepper cream sauce

**Veal Striploin Steak**    € 33,65

green beans | potato mousseline | roasted coeur de boeuf tomato | stewed white onion | smoked garlic mayonnaise | crispy chilli oil | Parmesan cheese

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

green beans | potato mousseline | roasted coeur de boeuf tomato | stewed white onion | stroganoff sauce with various vegetables

**Farmer's schnitzel**   € 20,65

homemade potato salad | sauteed onions | roasted lemon | mushroom cream sauce

**Satay**      € 21,85

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

**Poussin\***   € 24,45

roasted in the chicken grill | rosemary and lemon marinade | roasted roseval red-skinned potatoes | green beans | Belgian mayonnaise

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

softly cooked | potato mousseline | glazed mini carrots | topped with Madeira sauce



'Speciality'





## CHATEAUBRIAND\*

Can be ordered from 2 persons - €35.75 per person

tenderloin steak | potato mousseline | roast roseval potatoes with skin |  
roasted coeur de boeuf tomato | stewed white onion |

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

1 scoop of homemade white chocolate ice cream | 2 scoops of homemade vanilla ice cream | dark chocolate sauce | whipped vanilla cream | chocolate noisette

**Pavlova**  € 8,65

meringue | caramelised pineapple | 1 scoop of homemade pineapple sorbet ice-cream | pineapple gel | cookie crumble

**Brownie**   € 8,85

homemade creamy chocolate brownie | 1 scoop of homemade coffee ice cream | syrup of coffee | whipped vanilla cream | cocoa powder

**Crème brûlée**   € 8,25

crème brûlée with a twist of mandarin | roasted | vanilla gel | 1 scoop of homemade tangerine ice-cream | mint of tangerine

**Tropical surprise**  € 11,65


fluffy mango mousse | coconut granola | vanilla gel | passion fruit coulis | fresh passion fruit

**Date cake**   € 7,95

rusk | date cake | 1 scoop of homemade coconut ice cream | coconut rasp | caramel sauce

**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

**Applecompote with the cherry** - Anniversary dish      € 10,25

tartlet of applecompote and green apple | mousse of cherries | gel of cherry | anniversary chocolate



'The chef's favourite'

## CRÈME BRÛLÉE

'Crème brûlée has a full creamy flavour with a soft texture and a caramelised crunchy top for a perfect bite. The tangerine twist makes this a refreshing dessert.'

# THREE-COURSE MARTINUS SET MENU

## STARTER, CHOICE FROM

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

tomato | slightly spicy minced meat | vegan cream | crispy parsley

**French fish soup** 🌱 🍷 🍴 🍴 🍴 🍴

lightly thickened | various types of seafood | saffron | tomato | rouille

**Carpaccio** - Van der Valk classic 🍴 🍴 🍴 🍴

beef carpaccio | arugula | truffle crisp | fried onions | Parmesan cheese | green herb oil | truffle mayonnaise

**Shrimp cocktail** - Van der Valk classic 🍷 🍴 🍴

crayfish | Norwegian shrimps | cooked prawns | crispy iceberg lettuce | red radish | slightly spicy cocktail sauce

**Ribeye**

smoked beef ribeye | arugula | cream of artichoke | grilled green asparagus | marinated cherry tomato | purple cress

**Kohlrabi** 🌱

ceviche of kohlrabi | roasted grapefruit | papadum | jalapeño and lime dressing | vegan kimchi mayonnaise | smoked salt | purple cress

## MAIN COURSE, CHOICE FROM

**Famer's schnitzel** - Van der Valk classic 🍴 🍴 🍴

homemade potato salad | sauteed onions | roasted lemon | mushroom cream sauce

**Satay** 🍴 🍴 🍴 🍴 🍴

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

**Pork tenderloin** - Van der Valk classic 🍴

green beans | potato mousseline | roasted coeur de boeuf tomato | stewed white onion | stroganoff sauce with various vegetables

**Poussin\*** 🍴 🍴

roasted in the chicken grill | rosemary and lemon marinade | roasted roseval red-skinned potatoes | green beans | Belgian mayonnaise

**Salmon** 🌱 🍴 🍴 🍴

Baked salmon | potato mousseline | young spinach | beurre blanc | oil of anchovies | capers

**Taco's** 🌱 🍴

3 pieces | soft shell tacos | vegan chilli no carne | fresh salsa of tomato | lime | spicy guacamole

## DESSERT, CHOICE FROM

**Dame Blanche** - Van der Valk classic 🍴 🍴 🍴 🍴 🍴

1 scoop of homemade white chocolate ice cream | 2 scoops of homemade vanilla ice cream | dark chocolate sauce | whipped vanilla cream | chocolate noisette

**Tropical surprise** 🌱

fluffy mango mousse | coconut granola | vanilla gel | passion fruit coulis | fresh passion fruit |

**Appelcompote with the cherry** - Anniversary dish 🍴 🍴 🍴 🍴

tartlet of appelcompote and green apple | mousse of cherry | gel of cherry | anniversary chocolate

M

## 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.

**MARTINUS**  
BRASSERIE