

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 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'

Our extensive lunch menu offers a range of options that will surprise your taste buds and whet your appetite. Discover our creative vegetarian dishes, where we use the best seasonal vegetables and ingredients to create tasty and nutritious meals. For plant-based cuisine lovers, we also have a wide selection of vegan options, which are not only delicious but also contribute to a sustainable and healthy lifestyle

Should you wish to extend the culinary experience, we would like to invite you to discover our dinner menu. Or why not just come back again to enjoy a delicious lunch?

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



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

SANDWICHES & SALADS

Old Cheese      € 9,45

Ouwe jongens old cheese | slightly spicy | arugula | sweet and sour red onion | coarse mustard mayonnaise

Ribeye    € 13,65

smoked beef ribeye | mesclun | grilled green asparagus | deep-fried onion ring | smoked garlic mayonnaise

Focaccia     € 15,65

marinated Gravad Lax | dill-cucumber spread | grilled green asparagus | garlic-lime dressing | crispy parsley

Carpaccio - Van der Valk classic     € 10,65

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

Healthy - available as a vegetarian option     € 9,85

young mature cheese | grilled chicken breast | mesclun | cucumber | marinated Cherry tomato | slightly spicy cocktail sauce

Tortilla   € 10,45

bell pepper with chilli tortilla | vegan tuna salad | crunchy iceberg lettuce | sweet and sour red onion | vegan mayonnaise | crispy parsley

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



'Speciality'



€12,95

LAMB SAUSAGES

warm pita | cheddar | crispy iceberg lettuce | sweet and sour red onion | slightly spicy cocktail sauce

You can choose between 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 - available as a vegetarian option    € 9,25

three eggs with a choice of (several options possible):
natural, country ham, mature cheese, fried bacon or house roast beef
per additional ingredient - surcharge €0.50

Farmer's fried eggs - Van der Valk classic    € 10,75


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
per additional ingredient - surcharge €0.50

Seafood omelette    € 12,85

assorted seafood | samphire | crayfish | sweet and sour red onion

Brabant farmer omelette    € 11,75

roasted country ham | mushrooms | vegetables | soft goat cheese

GRILLED SANDWICH

Crunchy mister    € 6,45

young mature cheese | country ham | cheese sauce | fried egg

Crunchy madam    € 10,95

Ouwe jongens old cheese | Gravad Lax | beurre blanc | crayfish

Chili no carne    € 7,85

vegan chilli no carne | cheddar | spicy guacamole | crème fraîche



'The chef's favourite'

BRABANT FARMER OMELETTE

'The distinctive flavour of the goat cheese gives the farmer omelette that extra something. Soft yet deliciously tangy, a must for goat cheese lovers!'

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



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LUNCH DISHES

Satay     € 20,75

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

Croquettes     € 10,45

two beef croquettes | stone-baked bread | sweet and sour red onion |
coarse mustard mayonnaise

Shrimp croquettes    € 16,65

two shrimp croquettes | brioche bread | crispy parsley | crayfish | tartar mayonnaise

Burrata*    € 16,85

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

option smoked beef ribeye - surcharge €3,-

Tartare*    € 13,45

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

Homemade meatballs    € 12,85

veal meatballs in homemade gravy | stone-baked bread | fried onions |
coarse mustardmayonnaise

SOUPS

Tomato soup - Van der Valk classic - *vegan option available*  € 7,65

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

French fish soup     € 9,50

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



'The chef's favourite'

TARTARE

'Marinated beef tartare, in combination with the acidity of the capers and
the smoky flavour of the smoked garlic mayonnaise makes this dish a true
combination. We finish it off with grated egg yolk.'

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



dishes marked * are not served with a side dish

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