

APERITIF SNACKS

Your own selection : 4 choices for 15€
6 choices for 22€
8 choices for 28€

- ✓ Fried mozzarella sticks 4 pieces
- ✓ Mini cheese croquettes 4 pieces
- Iberico croquettes 4 pieces
- Tempura prawns 4 pieces
- Chicken wings 4 pieces
- Calamares alla romana 4 pieces
- ✓ Mini vegetarian spring rolls 4 pieces
- Crispy chicken 6 pieces
- Mini dried sausages 4 pieces
- Hummus, pomegranate seeds and pita bread

SNACKS

- Serving of cheese or salami €7
- Platter of assorted cold cuts accompanied
by traditional coarse-grain mustard €11
- Meatballs (8 pieces) €7
- Chicken wings (8 pieces) €9
- A taste of Asia (8 pieces) €7
- ✓ Hot nachos served with a trio of sauces €12
(*salsa, cheddar and guacamole*)
- Antipasti italiani (8 pieces) €16

FOR SHARING

- Cicchetti Parma ham, tomatoes,
burratine (6 pieces) €14
- Pays de Herve cold meat platter
(neck, calf's head, ham, pâté with sweet
and sour condiments) €28
- ✓ Trio of feta mousses (sweet pepper, fennel
and truffle) with pitta bread €14

*If you have questions about allergens,
we invite you to ask the person in charge of the restaurant*



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LIGHT MEALS

Toasted sandwiches

- ✔ Tomato-mozzarella toasted sandwich €15
- Mushrooms, cream and lardons toasted sandwich €15
- Smoked salmon and shallots toasted sandwich €18

Soup

- ✔ Cream of tomato, feta, and pine nuts €9

Handcrafted fondue croquettes

- ✔ Cheese, apple-pear chutney, sirop d'Aubel fondue croquette €14
- Shrimp, lemon and fried parsley fondue croquette €17



TARTINE SANDWICHES

- Italian € 17
Piadina bread, rocket, Squacquerone cheese, Parma ham, basil
- Chicken € 15
Grilled chicken, ricotta, grilled courgette, sesame seeds, rocket, and pesto
- Iberian € 16
Aubergine tapenade, rocket, grilled peppers, lomo, Manchego
- 'Old School' club sandwich € 20
Sliced bread, chicken breast, tomatoes, eggs, salad, cheese, ham, bacon (served with fries)



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SALADS

- Greek** €16
Tomatoes with oregano, red onions, olives, feta, rye bread croutons, mesclun lettuce
- Italian** €18
Rocket, Monte Vecchio cheese, tomato confit, Parma ham, artichoke, romaine lettuce, balsamic dressing
- Thai** €17
Cucumber, carrots, ginger, soy sauce, fried onions, peanuts, chicken
- V Asian** €16
Bulghur wheat, mint, coriander, bell peppers, dates, chickpeas, cucumber

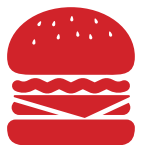
PASTA



- Spaghetti bolognese** €16
- Spaghetti carbonara** €16
- Linguine with clams** €21
- Linguine with scampi alla diavola** €19
- V Trofie with courgettes and creamed rocket** €15
- Trofie with burrata, pancetta and kumato tomatoes** €18

BURGERS

- BBB** €23
burger bun, steak, sauce and Patachouffe cheese, salad
- Chicken Grill** €21
burger bun, tomato, crispy chicken escalope, remoulade sauce, salad



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THE TRADITIONAL ONES



Liege meatballs, fries, and salad	€ 17
Croque-monsieur, -madame or -bolognese	€ 15
'Omelette de l'entrepôt' (lardons, mushrooms, truffles)	€ 15
Beef spare ribs, honey and spices, sweet potato chips and popcorn	€ 23
Beef steak, choice of sauce (pepper, mushroom, béarnaise), fries and salad	€ 24
Rib steak, choice of sauce (pepper, mushroom, béarnaise), fries and cooked vegetables	€ 34
Chicken vol-au-vent, bouchée à la Reine and fries	€ 20
Steak tartare prepared 'Américain style', fries, salad	€ 20

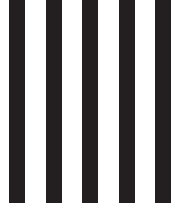
From the stone grill

Tenderloin choice of sauce	€ 32
(pepper, mushroom, béarnaise), fries and salad	
Tuna marinated in lemongrass, rice and baby vegetables	€ 33



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DESSERTS

Strawberries marinated in kaffir lime, matcha biscuit and Chantilly cream	€10
Brownie, jasmine, passion fruit, white chocolate crèmeux	€10
Pineapple carpaccio, coconut-galangal ice cream	€10
Millésimé chocolate mousse, long pepper crumble	€10
Banana split with hot chocolate sauce, roasted almonds	€9
Trio of sorbets	€8
The famous dame blanche (or noire) sundae	€8
'Le Vaution', a Verviers speciality, with cinnamon ice cream	€8,50
Rice-pie, speciality of Verviers	€7,50
Chocolate moelleux, seasonal fruit, vanilla butter ice cream	€9,50
Selection of fine cheeses, locally produced sirop and brioche	€14
Dessert tasting platter (for 2 people)	€23
Irish coffee - italian coffee - French coffee	€9,80

KIDS MENU • € 12

1 alcohol-free + 1 dish of your choice + 1 surprise dessert



Spaghetti Bolognese

Breaded chicken breast, almond potato croquettes

Liège meatball, French fries

Breaded fish, rice

3-courses tasting menu at € 39,50

5-courses tasting menu at € 49,50

(cold starter, hot starter, sorbet, main course & dessert)

STARTERS

- ✔ Tomatoes, stracciatella and rocket € 15
- Beef tartare with truffle and egg yolk with ponzu € 17
- Artichoke, tomato tartare with basil
and onions in balsamic dressing € 15
- Hot smoked salmon, asparagus, and purslane € 17
- Tortellini with Ganda ham, sage and lemon emulsion € 18
- ✔ Clam risotto with chilli pepper and Parmesan € 17

VEGETARIAN DISHES

- ✔ Roast sweet bell peppers,
creamy ricotta with herbs and pine nuts € 17
- ✔ Tomato carpaccio, pesto and stracciatella € 17
- ✔ Aubergine millefeuille with Parmesan and pesto € 18



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5-courses tasting menu at **€ 49,50**

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MEAT DISHES

Duroc pork chop, peperonata and potatoes with oregano	€ 27
Grilled beef fillet, purple potatoes, asparagus, and port sauce	€ 32
Duckling with crayfish, carrot reduction and Romanesco cabbage	€ 28

FISH DISHES

Sole meunière, creamy mashed potatoes, cooked vegetables	€ 44
	+12€ suppl. menu
Salmon fillet with sesame, sweet bell peppers, ricotta, and pine nuts	€ 26
Sea bass fillet, artichoke poivrade and white wine sauce with saffron	€ 28

FROM THE STONE GRILL

Tenderloin, choice of sauce (pepper, mushroom, béarnaise), fries and salad	€ 32
Marinated bluefin tuna loin, soy sauce, chilli, lemon, rice, and baby vegetables	€ 33

LOBSTERS

1/2 : €34 • whole : €49 (+€15 menu)

Belle-Vue lobster, sautéed vegetables, soy sauce and chilli pepper

Roasted lobster, fennel and farmhouse bacon, pastis-flavoured bisque

Lobster with herbs, tomato confit and basil linguine

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DESSERTS

Strawberries marinated in kaffir lime, matcha biscuit and Chantilly cream	€10
Brownie, jasmine, passion fruit, white chocolate crémeux	€10
Pineapple carpaccio, coconut-galangal ice cream	€10
Millésimé chocolate mousse, long pepper crumble	€10
Selection of fine cheeses, locally produced sirop and brioche	€14
Dessert tasting platter (for 2 people)	€23
Irish coffee - italian coffee - French coffee	€9,80

ASPARAGUS SUGGESTIONS



April / May / June

starters / main

Cold

- ✓ Italian € 14 / € 21
Burrata / basil / rocket / Parma ham / white asparagus
- ✓ Healthy € 14 / € 21
Avocado / citrus / puffed rice / yoghurt / white asparagus
- Thai € 19 / € 27
Coriander / ginger / soy sauce / white asparagus / bluefin tuna

Hot

- Iberian € 17 / € 24
Lomo / smoked chilli pepper / Manchego cheese / white asparagus
- ✓ Flemish style € 15 / € 20
Egg / parsley / nutmeg / butter / white asparagus
- Ostend style € 18 / € 25
Shrimps / clams / watercress / white asparagus

