

## 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 .....	€ 6
Platter of assorted cold cuts accompanied by traditional coarse-grain mustard .....	€ 9
Meatballs (8 pieces) .....	€ 7
Chicken wings (8 pieces) .....	€ 9
A taste of Asia (8 pieces) .....	€ 7
✓ Hot nachos served with a trio of sauces .....	€ 11
<i>(salsa, cheddar and guacamole)</i>	
Antipasti italiani (8 pieces) .....	€ 14

## PLATTERS

Italian platter (for 2) .....	€ 25
✓ Camembert baked in the oven with salad and bread .....	€ 16
✓ Beetroot mousse, hummus, tapenades and naan bread .....	€ 18
Bao bun as a pita bread, pork or chicken gyros, spicy mayonnaise, marinated white cabbage (3 pieces) .....	€ 22

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



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## ★ LIGHT MEALS ★

✓ Endive soup ..... € 7

### TOAST

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“Toast Cannibale” with side salad ..... € 14

Mushroom, cream and bacon on toast ..... € 12

Open sandwiche Norvégienne ..... € 16

### ARTISANAL MELTED CHEESE DISHES

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✓ Cheese croquettes on toast with side salad ..... € 12

Duo of fondue (prawn and cheese)  
on toast with side salad ..... € 14

Prawn croquettes ..... € 16

### CLASSICS

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Omelette Entrepôt-style (bacon, mushrooms, truffle) ..... € 13

Croque monsieur or madame or bolognaise ..... € 14

Liege meatballs with French fries and salad ..... € 15

Freshly prepared Belgian-style steak tartare  
with condiments, French fries ..... € 21

## ◆ OPEN ◆ SANDWICHES

**Italian** ..... € 15

*Tapenade, Italian ham, mozzarella, sundried tomatoes,  
pine nuts, rocket and truffle oil*

**Focaccia** ..... € 16

*Mushrooms, speck, rocket and aged balsamic vinegar*

**Santé** ..... € 18

*Seeded loaf, smoked salmon, hummus, avocado, lemon  
confit, flower pollen*

**Old school** ..... € 19

*The one and only club sandwich: sliced bread,  
chicken fillet, tomatoes, egg, salad with mayonnaise,  
bacon (served with French fries).*



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# SALADS

**Scamperino** ..... €18

*Grilled scampi and courgettes with basil, red pesto, pecorino and toast with garlic butter.*

**Frisée with bacon** ..... €16

*Apples deglazed in raspberry vinegar, croutons and perfect soft-boiled egg*

**Thaï** ..... €16

*Grilled chicken, mango, coriander, peanuts, fried onions and soya vinaigrette*

 **Vegetarian** ..... €16

*Mushrooms, dried fruit and nuts, blue cheese, pear, hazelnut oil*



# BURGERS

**Classic** ..... €21

*Ground beef filet, caramelised onions, cheddar, salad, tomato, ketchup-mustard sauce*

**Du chef** ..... €24

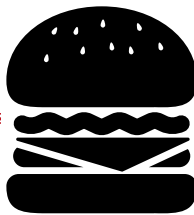
*Pure beef burger, salad, tomato, barbecue sauce, relish, crispy bacon and onions*

**Chicken Grill** ..... €21

*Chicken escalope in breadcrumbs, goat's cheese, salad, tomato, onions, honey-mustard sauce*

 **Veggie** ..... €18

*Vegetarian burger, salad, grilled vegetables, cheddar, tomato tapenade*



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## PASTA

Spaghetti Bolognese or Carbonara .....	€14
✔ Tagliatelle, olive oil, garlic, pecorino and rocket .....	€14
Creamy salmon rigatoni with dill .....	€18
Duck confit rigatoni, wild mushrooms, chives .....	€18
Tagliatelle with 1/2 lobster, cherry tomatoes, asparagus fresh basil, olive oil .....	€29

## THAI SQUARE

Thai salad, pan-fried beef strips, sesame-grapefruit dressing, red onion, peanut, fried onions .....	€ 21,50
Chicken stir fry, Asian-style vegetables, basmati rice, soya-sesame sauce .....	€18
Noodles sauteed with scampi, lemongrass-ginger .....	€19
Ramen broth with ginger miso, broccoli, mushrooms, champignons, hard-boiled egg, noodles, radish, coriander, fried onion. Choice of: chicken, scampi, duck or beef .....	€19



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## STONE GRILL

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Belgian Blue (BBB) rump steak with a trio of hot sauces, salad and French fries .....	€ 31
Bluefin tuna steak on stone and its trio of Asian sauces, wakame, edamame, Cantonese rice .....	€ 31

## ON GRILL

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Belgian Blue (BBB) steak served with salad and French fries (choice of sauce) .....	€ 25
Beef entrecote, veal jus with truffle served with salad and fries (350 gr) .....	€ 33,50
Skewer of chicken, grilled pineapple, yellow curry sauce, served with salad and French fries .....	€ 21
Honey-glazed ribs, pop-corn, grilled corn on the cob and fries .....	€ 19
Prawn skewer, mango, curry sauce, served with salad and rice .....	€ 23

### Choice of :

Pepper and cream sauce, béarnaise sauce, cream mushroom sauce, truffled veal juice, garlic butter

(cooked vegetables on request)

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# DESSERTS

Nougat glacé with dried fruit and nuts, mango chutney and passion fruit sorbet .....	€ 8,50
Crème brûlée with saffron .....	€ 10,50
Pineapple confit with rooibos tea, lemon-lime sorbet .....	€ 9
Marinated mango cubes, caramel foam, toasted hazelnuts .....	€ 9,50
Individual chocolate tart, dried fruit and nuts .....	€ 10
La coupe Amiral: blood-orange sorbet and Cointreau .....	€ 11
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
Chocolate moelleux, seasonal fruit, vanilla butter ice cream .....	€ 9,50
Irish coffee - italian coffee - French coffee .....	€ 9,50
Master-cheesemaker Straet's cheese selection, brioche bread and sirop de Liège .....	€ 13
Selection of desserts to share (for 2 people) .....	€ 23



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**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**

Greek cheese and beetroot mousse, pistachio, bread tuile .....	€15
Finely sliced Iberian ham, pear in Barolo wine, sprouted .....	€18
Cream of chicory soup, coffee oil, croutons .....	€13
Pan-fried gnocchi, chestnuts and pear .....	€16
Roasted scallops, cauliflower and truffle purée .....	€18
Confit of farmhouse bacon with Wohrmann's beer, mango .....	€17

**MEAT DISHES**

Veal fillet, truffle jus, carrot mousse and crispy potatoes .....	€28
Slow-cooked duckling fillet, bruschetta with figs and aged balsamic vinegar .....	€25
Beef chuck ribs confit with ketjap, sesame, creamed potatoes .....	€31
Pure beef fillet, wild mushrooms, baby potatoes with rosemary, veal jus and walnut oil .....	€31

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## FISH DISHES

- Cod with herbs, sweet potatoes with ginger,  
glazed parsnips ..... € 28
- Sole meunière, pan-fried vegetables and potato  
mousseline (500 g) ..... € 38  
*(+ €8 menu)*
- Bass fillet roasted in its skin, curry,  
vadouvan and celery ..... € 25
- King prawns marinated in lemongrass and ponzu sauce,  
jasmine rice and gomashio ..... € 29

## LOBSTERS

- Lobster à la plancha, wild broccoli,  
sesame oil, basmati rice
- Cooked lobster, mousseline au champagne sauce,  
dauphin potatoes
- Lobster tagliatelle, fresh tomatoes, asparagus,  
basil, olive oil

**1/2 : €29 • whole : € 48 (+€16 menu)**

## VEGETARIAN DISHES

- ✔ Falafels, broth of couscous with Ras-el-Hanout ..... € 18
- ✔ Tomatoes in two ways, diced and slow-roasted,  
rocket, Scamorza cheese and pine nuts ..... € 18
- ✔ Pumpkin gratin, feta, honey and rosemary ..... € 15
- ✔ Vegetarian burger, salad, grilled vegetables,  
cheddar, tomato tapenade ..... € 18



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## GAME

*From mid-October to mid-January*

### **STARTERS**

- Frisée lettuce, marcassin ham, foie gras, almonds  
and Banyuls vinaigrette ..... €17
- Game terrine, apple-pear-prune chutney ..... €16
- Venison carpaccio, apples with cranberries,  
dried fruit crumble and hazelnut oil ..... €17
- Duo of game croquettes, onion confit with red wine,  
Christmas flavours ..... €18

### **MAIN COURSES**

- Fillet of venison, roast figs, sauce poivrade  
and potato mousseline ..... €33  
*(+ 3€ menu)*
- Game saddle with cranberries, glazed parsnips  
and potatoes amandine ..... €24
- Caramelised breast of pheasant, sage jus,  
wild mushrooms, crispy potatoes ..... €28
- Whole quail stuffed with foie gras, endives glazed  
with coffee, celery and prunes ..... €27