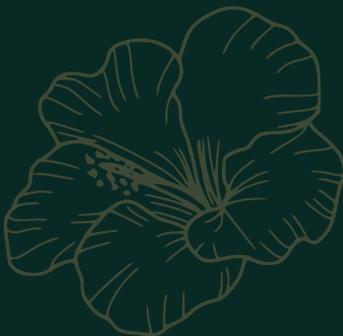


A TASTY BEGINNING...



 PORTION OF OLIVES	4.50
 FRESHLY BAKED BREAD - aioli tapenade	8.50
EXTRA DELICIOUS WITH THE BREAD - Spanish ham	5.00
 POLENTA BITES - parmesan cheese truffle dip	7.50
OYSTERS (½ dozen) – Zeeland oysters lemon Asian dressing	19.50

SOUP

  ITALIAN TOMATO SOUP – basil crème fraîche	8.00
  VEGAN CURRY COCONUT CARROT SOUP – cumin spring onion	8.50

STARTERS

  SWEET POTATO CAKES - yellow tomato salad emping black garlic mayonnaise	13.50
  GOAT CHEESE - almonds honey figs walnuts tomato chutney	13.50
 SALMON CEVICHE “TIRADITO” - avocado coconut kataifi coriander cress sweet potato mayonnaise	15.50
 THAI PRAWN CAKE - mango cucumber salad sesame red onion peanut chili dip	15.50
VITELLO - veal roast beef capers crispy olives tuna tataki quail egg tuna cream	18.50
 CLASSIC CARPACCIO – arugula parmesan cheese sun-dried tomato pine nuts basil mayonnaise	15.50
 TEMPURA CHICKEN COCKTAIL - papaya sugar lettuce red onion radish pomelo mayonnaise	15.50

We work with seasonal, pure products, aiming for organic whenever possible.

Vegetarian dishes are indicated on the menu with a .

If your hotel package includes a 3-course menu, you can choose from the dishes marked with a toucan  symbol. If you choose a dish without a toucan symbol, a surcharge will apply.



POKÉ BOWLS

BASE

rice | avocado | lettuce | wakame | gari | edamame |
tomato | cucumber | corn | crispy onions | sesame | soy sauce

TOPPINGS

  Korean mushrooms	16.50
 salmon	18.50
 crispy chicken	17.50
 beef tenderloin	19.50



VALK BURGERS

FALCON'S PREMIUM BEEF BURGER

100% organic beef patty | tomato | lettuce | pickle |
crispy bacon | cheese | onion | BBQ sauce | fries

19.50

CRISPY CHICKEN BURGER

iceberg lettuce | avocado | onion compote | cheese |
chipotle mayonnaise | fries

18.50

SHRIMP BURGER

sugar lettuce | mango relish | cucumber | fries

19.50

VEGAN CRISPY BEAN BURGER

sugar lettuce | sweet relish | Greek cabbage | fries

18.50

VEGAN

MEDITERRANEAN ORZO PASTA

roasted bell pepper | zucchini | vegan feta |
basil pesto | fennel salad

22.50

ROASTED EGGPLANT

miso | tomato | hazelnut | almond cream | arugula

22.50

JAWA SPAGHETTI GORENG

mixed vegetables | crispy tofu | coconut |
spicy peanuts | crispy shallots

21.50



FISH

- SALMON FILLET** - ratatouille | roasted carrot chips | saffron sauce 27.50
- PROVENÇAL SEAFOOD** - assorted fish, shellfish & crustaceans | fennel fronds | rouille | brioche bread 35.50
- FISH OF THE SEASON** - sustainable | responsibly sourced | with matching garnishes 27.50

MEAT

- PREMIUM SCHNITZEL** - potato gratin | mushroom or pepper sauce 23.50
- SPARERIBS** - BBQ glaze | corn | potato gratin / extra rib per piece 23.50 / 6.50
- PORK TENDERLOIN STROGANOFF** - mashed potatoes | mushrooms | crème fraîche | Amsterdam-style pickles 24.50
- CHICKEN SEREH SKEWER** - white cabbage salad | cashew nuts | basil-tomato syrup 23.50
- VEAL RIBEYE** - potato mousseline | bimi | gremolata | chervil 29.50
- TENDER BBQ BEEF SHORTRIB** - roasted pointed cabbage | sweet potato cream | savory granola | veal jus 29.50
- MIXED GRILL (300 g)** - maple & vanilla glazed pork belly | beef tenderloin with gremolata | chicken skewer with tomato syrup & cashews | polenta bites | white cabbage salad 32.50
- BEEF ENTRECÔTE "STEAK DE PARIS"** - baby carrots | vegetable crisps | café de Paris sauce 28.50
- TOURNEDOS** - baby carrots | vegetable crisps | homemade jus 35.50

With our fish and meat dishes we serve raw vegetables and fresh fries with mayonnaise. Prefer roasted potatoes or applesauce? Just let us know, we are happy to serve these on request to reduce food waste. Looking for extra vitamins? Check out our fresh seasonal vegetables from the sides.

SIDE DISHES

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-  **SWEET POTATO FRIES**
with truffle mayonnaise 4.75
 -  **BOWL OF RICE**
sesame | crispy fried onions | spring onion 3.50
 -  **FRESH SALAD**
sugar lettuce | tomato | cucumber | boiled egg | crouton 5.50
 -  **GRATINATED CHICORY WITH CHEESE** 4.75
 -  **VEGETABLES OF THE DAY** 3.50

DESSERTS

-  **COFFEE OR TEA OF YOUR CHOICE** - served with assorted sweet treats 8.50
upgrade your coffee to Irish, Spanish, Italian or French + 2.50
-  **DAME BLANCHE** - vanilla ice cream | whipped cream | warm chocolate sauce 9.50
delicious with the Dame Blanche: Dutch egg liqueur 'Advocaat' + 2.50
-  **LIMONCELLO CHEESECAKE** - blueberry jam | candied lemon peel 10.50
-  **WHITE CHOCOLATE CAKE** - amarena cherries | bastogne 10.50
-  **SORBET ICE CREAM** - coconut ice cream | pineapple | whipped cream | almond crunch 10.50
-  **CHEESE TASTING PLATE** - Pierre Robert | Shropshire Blue | Sainte Maure 13.50
Wine suggestion: Conde de Monsul Ruby or Tawny Port

Also delicious as a dessert: **ESPRESSO MARTINI**



10,00



**In our kitchen, we work with the 14 most common allergens.
Do you have a food allergy? Please always inform our staff!
Scan the QR code to take a look at our allergen menu.**

