

LUNCH & DINNER

For a refreshing drink, ask for our drinks menu





WELCOME TO RESTAURANT 'DE WITTE'

LUNCH

From 11.00 till 16.00

 Vegetarian dishes |  Vegan

SOUPS

TOMATO CREAM SOUP 6.75
Meatballs | croutons

CHICKEN SOUP 6.75
Chicken broth | tender chicken | leek

CREAMY MUSHROOM SOUP  6.75
Creamy | well stuffed

FRENCH ONION SOUP 6.75
Onion | cheeses | crouton

VEGGIE SOUP 6.75
Pulled beef | vegetables

*All our soups are served
with oven-fresh bread*

SALADS

GOAT CHEESE SALAD 17.00
Warm goat cheese | honey | bacon |
olives | sundried tomatoes | red onion |
apple compote | figs | honey-mustard
dressing

CARPACCIO SALAD 16.50
Mesclun lettuce | pine nuts | croutons |
Parmesan cheese | choice of pesto or
truffle mayonnaise

CAESAR SALADE 16.50
Chicken tenderloins | little gem | egg |
anchovies | tomato | caesar dressing

SALAD OF GLASSNOODLES   14.50
Vegan | vegetables

TEMPURA SALAD 17.00
Shrimps | wakame | bean sprouts |
mango | soybeans

*All our salads are served
with oven baked fresh bread*

EGG DISHES

Choice out of white or brown bread

FRIED EGG 13.00
Choice | ham | cheese | roast beef |
bacon | beef salad | ravigote sauce

12 O'CLOCK 13.75
Roast beef | croquette | fried egg |
tomato soup | Russian salad |
ravigotesauce

VEGETARIAN 12 O'CLOCK 13.75
Cheese | vegetarian croquette |
fried egg | mushroom soup |
potato salad | ravigotesauce

OMELET OF YOUR CHOICE 11.75
Ham | cheese | mushrooms | natural

FARMERS OMELETTE 11.75
Bacon | onion | mushrooms | vegetables

OMELETTE SMOKED SALMON 13.00
Smoked salmon | chives

HOT LUNCH

TOUCAN BURGER

Brioche | Black Angus | bacon | onion | cheese | fried egg | fries | mayonnaise

17.75

VEGETARIAN BURGER

Brioche | hummus | sundried tomatoes | spicy pepper sauce | fries | mayonnaise

17.75

DUTCH BEEFSTEAK

Gravy | fries

22.50

CHICKEN SATAY

Chicken thighs | satay sauce | atjar | kroepoek | fries | mayonnaise

18.00

VEGETARIAN CROQUETTES

White or brown bread | mustard

12.50

DUO CROQUETTES

White or brown bread | mustard

11.50

FLAMMKUCHEN PULLED PORK

Emmental cheese | crème fraiche | pulled pork | bbq sauce | red onion | bell pepper

14.50

FLAMMKUCHEN PULLED CHICKEN

Emmental cheese | crème fraiche | piri piri | red onion | bell pepper

14.50

FLAMMKUCHEN SALMON

Emmental cheese | crème fraiche | salmon | red onion | bell pepper

14.50

All Flammkuchen can also be ordered vegetarian

POKE BOWL

SMOKED SALMON

Sushi rice | avocado | carrot | cucumber | wasabi mayonnaise | seaweed | edamame beans

16.50

SMOKED CHICKEN

Sushi rice | avocado | carrot | cucumber | wasabi mayonnaise | seaweed | edamame beans

16.50

CHICKPEAS

Vegan | figs | avocado | carrot | cucumber | wasabi mayonnaise | edamame beans

16.50



BREAD

CARPACCIO Focaccia with pesto Beef Parmesan cheese pine nuts green pesto	14.50	PANINI HAWAII White or brown ham cheese pineapple ketchup	8.50
ITALIAN BREAD Egg sundried tomatoes chives	8.25	PANINI MADAME white or brown ham cheese fried egg ketchup	9.00
BRABANTSE GOAT CHEESE 🌿 Rucola sundried tomatoes walnuts warm local goat cheese honey	13.50	CLUBSANDWICH Corn bread or waldkorn chicken omelette bacon truffle mayonnaise chips	13.75
PANINI White or brown ham cheese ketchup	8.50	NAAN BREAD 🌿 🌱 Vegan hummus avocado figs	12.75

DINER

From 16.00 till 22.00

🌿 Vegetarian dishes | 🌱 Vegan

TO START WITH

TACO'S Pork belly guacamole crispy onions 2 pieces	6.50
BREAD PLATTER Herb butter tomato tapende aioli	6.50

STARTERS

BEEF CARPACCIO

Pine nuts | croutons |
Parmesan cheese | rucola |
pesto dressing or truffle mayonnaise

16.75

PORK BELLY

Buikspek | coquille | saffron sauce

16.75

GAMBA'S PIL PIL

Garlicpepper oil | aioli | lemon

17.50

SALMON DUO

Sandalwood whiskey | lemon |
wasabi | sea algae

16.75

SHRIMPCKOCTAIL

Dutch shrimps | whisky-cocktail sauce

16.00

STEAK TARTARE

Truffle mayonnaise | capers | pickle |
onion | egg | Worcestershire sauce

18.00

SOUP

TOMATO CREAM SOUP

Meatballs | croutons

6.75

CHICKEN SOUP

Chickenbroth | tender chicken | leek

6.75

CREAMY MUSHROOM SOUP

Creamy | well stuffed

6.75

FRENCH ONION SOUP

Onion | cheese crouton

6.75

VEGGIE SOUP

Pulled beef | vegetables

6.75

SALADS

GOAT CHEESE SALAD

Warm goat cheese | honey | bacon |
olives | sundried tomatoes | red onion |
applecompote | figs |
honey-mustard dressing

17.00

CAESAR SALADE

Chicken tenderloins | little gem | egg |
anchovies | tomato | caesar dressing

16.50

SALAD OF GLASS NOODLES

Vegan | vegetables

14.50

TEMPURA SALAD

Shrimps | wakame | bean sprouts |
mango | soy beans

17.00

*All our salads are served
with oven baked fresh bread*

MAIN COURSES

FOR THE SMALL EATER

PORK TENDERLOIN MEDAILLONS

Tender | pieces of pork tenderloin

20.00

VEAL LIVER

Bacon | onion

20.00

SALMON

Baked or grilled |
homemade bearnaise sauce

20.00

VEGETARIAN

LASAGNE

Veggie lasagne | herb cream sauce

20.00

PASTA PENNE

Tomato | Parmesan cheese |
green asparagus | truffle cream

20.00

SPICY CHICKPEAS CURRY

Chick peas | rice | papadum

20.00

MAIN COURSES

OF THE LAND

BALI SATAY	22.50	LADY STEAK	26.50
Chicken thighs fried onions satay sauce atjar kroepoek		Beef steak 150 gram	
VAN DER VALK SCHNITZEL	22.00	VEAL LIVER	25.50
Classic breaded porkschnitzel		Baked bacon baked onions	
VAN DER VALK SCHNITZEL 'LE BLANC'	23.50	MIXED GRILL	29.50
Breaded pork schnitzel mushrooms tomato onion cheese		Beef tenderloin pork tenderloin medaillon lamb filet meat skewer grill sauces	
PORK TENDERLOIN	25.50	CHATEAU BRIAND 'TO SHARE'	67.00
Baked pork tenderloin		450 gram beef steak mushrooms onion bacon zucchini tomato bell pepper	
SURF AND TURF	32.50	RIB-EYE	29.50
Tournedos gamba bearnaise sauce		Grilled chimichurri 250 gram	
TOURNEDOS	30.50		
Beef steak 200 gram			

All our main dishes are served with fries and vegetables. Mixed salad and apple compote is also available at your request.

MAIN COURSES

FROM THE SEA



SEABASS	28.50
Citrus risotto crayfish green asparagus	
SALMON	24.50
Baked or grilled homemade bearnaise sauce	
PAN OUT OF THE OVEN	25.50
Cod ras el hanout charmilla	
BAKED SOLE	45.50
Small sole fried in butter	
THE BEST OUT OF THE NORTH SEA	31.50
Sole salmon cod gamba	
WOLFFISH FILLET	27.50
Mushroom jalapeno shrimps	

SAUCES & SIDE DISHES

MAYONNAISE	2.25
PEPPER SAUCE	3.25
RAVIGOTE SAUCE	2.25
STROGANOFF SAUCE	3.25
HERBS BUTTER	1.50
SATAY SAUCE	3.25
WHISKY-COCKTAIL SAUCE	2.25
PORT SAUCE	3.25
HOLLANDAISE SAUCE	3.50
BAKED ONIONS	2.25
BEARNAISE SAUCE	3.50
BAKED MUSHROOMS	2.25
PICASSO	4.00
Warm fruit ginger banana	
PAYSANNE	4.00
mushrooms onion bacon bell pepper zucchini	
MUSHROOM SAUCE	3.25
TTRUFFLE MAYONNAISE	2.00
with Parmesan cheese	
BAKED POTATOES	4.50

SHARED DINER

for 2 persons 72,50

 Vegetarian dishes |  Vegan

STARTERS

SOURDOUGH BREAD

with aioli, tomato tapenade, herb butter and butter

PRAWNS

in garlic pepper oil

CARPACCIO

with truffle

FARMERS GOAT CHEESE SALAD

with apple compote, honey, olives, sun-dried tomato, red onion and figs

TOMATO CARPACCIO

with mozzarella and pesto

FRENCH ONION SOUP

GRANDMOTHERS TOMATO SOUP

MAIN COURSES

WOLFFISH FILLET

with prawn, salmon and white wine sauce

DUTCH STEAK

with peppersauce

MEAT SKEWER OF TENDERLOIN

with Teriyaki sauce

SCHNITZEL ' LE BLANC '

with mushrooms, tomato and cheese

VEGETARIAN LASAGNE

with a spicy cream sauce

All our main dishes are served with, fries and vegetables. Mixed salad and applesauce is also available at your request

DESSERTS

CHEESECAKE

COEUR CHOCOLATE

FOREST FRUIT YOGHURT ICE CREAM

VANILLA ICE CREAM



DESSERTS

THE CLASSIC VAN DER VALK SORBET

7.50

Strawberry ice cream | vanilla ice cream |
banana ice cream | fresh fruit |
strawberry sauce | whipped cream

DAME BLANCHE

6.75

Vanilla ice cream | hot chocolate sauce |
whipped cream

LADY DAME BLANCHE

5.50

Vanilla ice cream | hot chocolate sauce |
whipped cream

COEUR FONDANT

7.50

Chocolat cake | vanilla ice cream |
vanilla sauce | whipped cream

SORBET ICE CREAM

6.75

Ask your waiter which flavours there are

CHEESECAKE

7.50

Red fruit | crème of cassis |
forest yoghurt ice cream

CRÈME BRÛLÉE

7.50

Custard crème | caramelised sugar |
gingerbread licor

TOWER OF VUGHT

7.25

Crunchy almond cookies |
hazelnut ice cream | whipped cream

CHEESE PLATTER

9.50

Three french cheeses | nut bread |
grapes | apple syrup

DESSERT OF THE WEEK

6.25

Surprise, if you want to know,
ask your waiter

