EN

Van der Valk Hotel ‘s-Hertogenbosch Vught

@hotelvught

Share your experience! We would very much appreciate it if you write us a review.

VAN DER VALK
HOTEL ‘S-HERTOGENBOSCH
VUGHT

Menu ‘de Witte’

November

Ask for our wine menu!

Dear guest,

Today you are about to enjoy our 3-course menu 'De Witte.' *

You can choose from the dishes with for only 39,50 per person. For an extra fee you can also choose other dishes which are on our regular a la carte menu. Do you have any allergies? Please ask our restaurant managers for advice.

* This menu is only available in November 2026.

Vegetarian or vegan possible

Starters

Duck Breast
Smoked duck breast | green apple | spiced port reduction

Salmon
Marinated salmon | cauliflower | hazelnut

Pumpkin
Roasted pumpkin | goat cheese | almond

Soups
Tomato, chicken, or mushroom soup

Steak Tartare
Truffle mayonnaise | capers | gherkin | onion
egg | Worcestershire sauce
+4.50

Gambas Pil Pil
Prawns | garlic-chili oil | aioli | lemon
+4.50

Main Courses

Braised hare
Braised hare leg | parsnip | poached pear

Ocean perch
Roasted ocean perch fillet | sautéed cauliflower | curry beurre blanc

Gnocchi
Soft gnocchi | burrata | truffle beurre blanc

Schnitzel "Le Blanc" Van der Valk original!
Mushrooms | tomato | onion | cheese
+3.00

Salmon
Grilled or pan-fried | Béarnaise sauce
+3.00

Desserts

Sugar Bread
Sugar bread French toast | maple syrup | cinnamon ice cream

White Chocolate
White chocolate panna cotta | orange and passion fruit sorbet

Dessert of the Week
Ask about our weekly changing dessert

Dame Blanche
Vanilla ice cream | warm chocolate sauce | whipped cream
+2.00

Tower of Vught
Dutch lace cookies | hazelnut ice cream | whipped cream
+2.00