



À la carte menu

'A household name in Vught since 1954'

WELCOME IN RESTAURANT 'DE WITTE'

It was at this very location that the late Gerrit van der Valk opened his first restaurant. Over the years, it evolved into a large hotel featuring 126 rooms and suites, 15 meeting and event rooms, and seating for over 400 guests in the restaurant.

We are also delighted to host events of all sizes—whether you're planning a company outing, private dining experience, walking dinner, brunch, group gathering, buffet, or a truly unforgettable wedding celebration.

Warm regards,
The Van der Valk Family

NICE TO KNOW

Van der Valk Loyalty Card

As our guest, you can enjoy the benefits of our loyalty card, which allows you to save up for a generous discount. Interested? Simply ask your host or hostess and start collecting points today!

Stay informed

We're happy to keep you updated on special offers and promotions via our website and social media channels.

f Van der Valk Hotel 's-Hertogenbosch-Vught

@ @hotelvught



Lunch menu



♥ Valk favourite ✓ Vegetarian (possible) ✓ Vegan (possible)

Available until 16:00

Ask for our wine menu

SOUPS

All our soups are served with oven-fresh bread

TOMATO CREAM SOUP ✓ <i>Possible</i> <i>+ Lactose & gluten-free possible</i> Meatballs croutons	8
BRABANT CHICKEN SOUP Chicken stock tender chicken leek	8
MUSHROOM CREAM SOUP ✓ Creamy mushrooms	8
TOM KHA KAI SOUP ♥ Chicken coconut ginger lime	8.5
MUSTARD SOUP ✓ <i>Possible</i> Salmon flakes	8.5

SALADS

All our salads are served with oven-fresh bread

GOAT'S CHEESE SALAD ✓ <i>Possible</i> Warm goat's cheese honey bacon olives sun-dried tomato red onion apple figs honey mustard dressing	17.5
CAESAR SALAD Crispy chicken little gem lettuce egg anchovies tomato Caesar dressing <i>Prawns +2.50</i> <i>Smoked salmon flakes +2.50</i>	17.5
CARPACCIO SALAD Rocket pine nuts croutons Parmesan cheese choice of pesto dressing or truffle mayonnaise	17.5
FISH SALAD Mesclun salad smoked salmon Norwegian shrimp avocado Granny Smith apple honey mustard dressing	18.5
BEEF TENDERLOIN SALAD ♥ Edamame beans cucumber bean sprouts sesame teriyaki sauce	22.5

SANDWICHES

CARPACCIO 15.5

*Focaccia with pesto | beef | Parmesan cheese | pine nuts
green pesto dressing or truffle mayonnaise*

BAGEL 13.5


Choice of:

- *Smoked salmon | cream cheese*
- *Egg salad* 
- *Chicken curry salad*


CROQUE MADAME 11.5
White or brown bread | ham | cheese | fried egg | ketchup

PANINI CAPRESE 12.5
Mozzarella | pesto | tomato | basil
+ Iberico ham or chicken breast +1.50

GRILLED SANDWICH 9.5
White or brown bread | ham | cheese | ketchup

BRABANT GOAT'S CHEESE  15.5
*Multigrain or corn bread | rocket | sun-dried tomato
walnuts | warm Brabant goat cheese | honey mustard dressing*

Hot

NAAN BREAD  14.5
Hummus | avocado | figs

CLUB SANDWICHES

CLUB SANDWICH CHICKEN  15.5
*Multigrain or corn bread | chicken | omelette | bacon
truffle mayonnaise | crisps*

CLUB SANDWICH FISH 16.5
*Multigrain or corn bread | salmon | cream cheese
avocado | cucumber | crisps*

GLUTEN-FREE BREAD + 2

SIDE OF FRIES 4.5
With mayonnaise



EGG DISHES

Choice of white or brown bread

FRIED EGG	14
<i>Beef salad ravigote sauce</i>	
<i>Served with ham cheese roast beef</i>	
OMELETTE	11.5
<i>Cheese +1</i>	
<i>Ham +1</i>	
<i>Mushrooms +1</i>	
FARMER'S OMELETTE	13.5
<i>Bacon onion mushrooms vegetables salad</i>	
SMOKED SALMON OMELETTE	15.5
<i>Smoked salmon flakes lime salad</i>	

12 O'CLOCK PLATTER 'DE WITTE' ♥	16.5
<i>Roast beef beef croquette fried egg small tomato soup</i>	
<i>beef salad ravigote sauce</i>	
12 O'CLOCK PLATTER FISH ♥	17.5
<i>Salmon shrimp croquette fried egg small mustard soup</i>	
<i>potato salad ravigote sauce</i>	
12 O'CLOCK PLATTER VEGETARIAN ♻️ ♥	15.5
<i>Cheese cheese croquette fried egg small mustard soup</i>	
<i>potato salad ravigote sauce</i>	

12-o'clock

POKÉ BOWLS

SMOKED SALMON	17.5
<i>Sushi rice avocado carrot cucumber wasabi mayonnaise</i>	
<i>wakame edamame beans</i>	
CRISPY CHICKEN	17.5
<i>Sushi rice avocado carrot cucumber wasabi mayonnaise</i>	
<i>wakame edamame beans</i>	
CHICK PEAS ♻️	17.5
<i>Sushi rice figs avocado carrot cucumber</i>	
<i>wasabi mayonnaise edamame beans</i>	

HOT LUNCH DISHES

TOUCAN BURGER ♥	20.5
<i>Brioche bun Black Angus cheddar lettuce tomato bacon onions burger sauce fries & mayonnaise</i>	
VEGETARIAN CHICKEN BURGER ♻️	18.5
<i>Brioche bun cheddar lettuce tomato onions burger sauce fries & mayonnaise</i>	
BEEF TENDERLOIN STEAK	33.5
<i>200g beef tenderloin gravy salad choice of bread or fries & mayonnaise</i>	
VAN DER VALK SCHNITZEL ♥	21.5
<i>Fries & mayonnaise salad apple sauce</i>	
CHICKEN SATAY	20.5
<i>Chicken thighs satay sauce pickled vegetables prawn crackers choice of bread or fries & mayonnaise</i>	
GERRIT'S BEEF CROQUETTES ♥	12.5
<i>2 pieces white or brown bread mustard</i>	
SHRIMP CROQUETTES	14.5
<i>2 pieces white or brown bread cocktail sauce</i>	

FLAMMKUCHEN CLASSIC	16.5
<i>Emmental cheese crème fraîche bacon red onion</i>	
FLAMMKUCHEN PULLED CHICKEN	16.5
<i>Emmental cheese crème fraîche piri piri red onion bell pepper</i>	
FLAMMKUCHEN SALMON	16.5
<i>Emmental cheese crème fraîche salmon red onion bell pepper</i>	

Flammkuchen



Dinner menu



Valk favourite



Vegetarian (possible)



Vegan (possible)

Available from 16:00

Ask for our wine menu

TO START

BREAD PLATTER	7.5
<i>Herb butter tomato tapenade aioli</i>	
CALAMARI & MUSSELS	9.5
<i>Ravigote sauce lime</i>	
PORK BELLY	10.5
<i>Carrot purée Amsterdam onions</i>	
TUNA TATAKI	12.5
<i>Sesame cucumber avocado cream</i>	

SOUPS

All our soups are served with oven-fresh bread

TOMATO CREAM SOUP Possible	8
<i>Meatballs croutons</i> + Lactose & gluten-free possible	
BRABANT CHICKEN SOUP	8
<i>Chicken stock tender chicken leek</i>	
MUSHROOM CREAM SOUP	8
<i>Creamy mushrooms</i>	
TOM KHA KAI SOUP	8.5
<i>Chicken coconut ginger lime</i>	
MUSTARD SOUP Possible	8.5
<i>Salmon flakes</i>	

COLD STARTERS

All our starters are served with oven-fresh bread

APPETIZER TASTING PLATTER ♥	24.5
<i>Burrata smoked salmon carpaccio bonbon smoked trout tuna tataki For 2 persons</i>	
TRIO OF FISH	18.5
<i>Tuna tartare trout smoked salmon</i>	
BEEF CARPACCIO	17.5
<i>Pine nuts croutons Parmesan cheese rocket pesto dressing or truffle mayonnaise</i>	
STEAK TARTARE ♥	19.5
<i>Truffle mayonnaise capers pickle onions egg Worcestershire sauce</i>	
BURRATA ♡	16.5
<i>Tomato pine nuts pesto basil balsamic</i>	

HOT STARTERS

All our starters are served with oven-fresh bread

SCALLOP	18.5
<i>Green asparagus béarnaise foam lime</i>	
PRAWNS PIL PIL	18.5
<i>Garlic-chili oil aioli lemon</i>	
GYOZA	12.5
<i>Chicken sriracha mayonnaise spring onion</i>	



SALADS



All our starters are served with oven-fresh bread

GOAT'S CHEESE SALAD  <i>Possible</i>	17.5
<i>Warm goat's cheese honey bacon olives sun-dried tomato red onion apple figs honey mustard dressing</i>	
CAESAR SALAD	17.5
<i>Crispy chicken little gem lettuce egg anchovies tomato Caesar dressing</i>	
<i>Prawns +2.50</i>	
<i>Smoked salmon flakes +2.50</i>	
FISH SALAD	18.5
<i>Mesclun salad smoked salmon Norwegian shrimp avocado Granny Smith apple honey mustard dressing</i>	
BEEF TENDERLOIN SALAD 	22.5
<i>Edamame beans cucumber bean sprouts sesame teriyaki sauce</i>	

MAIN COURSES FISH



Main courses are served with Belgian fries and fresh vegetables of the day

SEA BASS FILLET & PRAWN 	29.5
<i>Ratatouille tomato salsa pine nuts</i>	
SALMON	28.5
<i>Fried or grilled homemade béarnaise sauce</i>	
BAKED SOLE	45.5
<i>North Sea sole butter 450g</i>	
<i>Picasso fresh fruit ginger +4.50</i>	
BESTE OF THE SEA	32.5
<i>Sea bass salmon cod shrimp</i>	
GRILLED TUNA STEAK	30.5
<i>Teriyaki sauce sesame noodles</i>	



MAIN COURSES MEAT

Main courses are served with Belgian fries and fresh vegetables of the day

TOUCAN BURGER ♥ 24.5
*Brioche bun | Black Angus | cheddar | lettuce | tomato
bacon | onions | burger sauce | fries & mayonnaise*

BALI SATAY 23.5
*Chicken thighs | fried onions | satay sauce
pickled vegetables | prawn crackers*

VAN DER VALK SCHNITZEL 'LE BLANC' 25.5
Breaded pork schnitzel | mushrooms | tomato | onion | cheese

VAN DER VALK SCHNITZEL ♥ 22.5
Classic breaded pork schnitzel | apple sauce


Schnitzel

PORK TENDERLOIN 26.5
Baked

BEEF TENDERLOIN STEAK 33.5
Beef tenderloin | 200 grams

VEAL LIVER 25.5
Bacon | sautéed onions

MIXED GRILL 32.5
*Beef tenderloin | pork tenderloin medallion |
grilled pork belly | chicken thighs | grill sauces*

CHATEAU BRIAND  To share 67.5
*450 grams | beef tenderloin | mushrooms | onion
bacon | courgette | tomato | bell pepper*

RIB-EYE ♥ 33.5
Grilled | chimichurri | 250 gram

ENTRECÔTE CAFÉ DE PARIS 32.5
Grilled | Café de Paris butter | baked potato

VEGETARIAN & VEGAN

Main courses are served with Belgian fries and fresh vegetables of the day

LASAGNA <i>Vegetable lasagna creamy herb sauce</i>	22.5
PASTA AI QUATTRO FORMAGGI <i>Grilled courgette cherry tomato</i>	23.5
RISOTTO <i>Green asparagus mushrooms Parmesan cheese poached egg</i>	23.5
SPICED BULGUR <i>Harissa vegetables goat cheese smoked almonds</i>	22.5

SMALLER PORTIONS

Main courses are served with Belgian fries and fresh vegetables of the day

PORK TENDERLOIN MEDALLIONS <i>Fried pieces of pork tenderloin</i>	21.5
VEAL LIVER <i>Bacon onions</i>	21.5
VAN DER VALK SCHNITZEL ❤️ <i>Breaded pork schnitzel apple sauce 'Le Blanc' (cheese onion mushrooms tomato) +2.00</i>	20.5
SALMON <i>Fried homemade béarnaise sauce</i>	21.5
COD & SEABASS <i>Fried herb oil</i>	21.5



SIDE DISHES & SAUCES

Mixed salad and apple compote are also available at your request

ROASTED POTATOES	5.5
POTATO CROQUETTES <i>With aioli</i>	6.5
PAYSANNE VEGETABLES <i>Mushrooms onion bacon bell pepper courgette</i>	6.5
SAUTÉED MUSHROOMS	3.5
SAUTÉED ONIONS	3.5

COLD SAUCES

<i>Mayonnaise</i>	0.95
<i>Herb butter</i>	0.95
<i>Whisky cocktail sauce</i>	1.95
<i>Ravigote sauce</i>	1.95
<i>Garlic sauce</i>	1.95
<i>Truffle mayonnaise with Parmesan cheese</i>	3.50

HOT SAUCES

<i>Satay sauce</i>	3.50
<i>Béarnaise sauce</i>	3.50
<i>Pepper sauce</i>	3.50
<i>Mushroom sauce</i>	3.50
<i>Stroganoff sauce</i>	3.50
<i>Red port sauce</i>	3.50

Sauces



DESSERTS

CLASSIC VAN DER VALK SORBET ♥	7.5
<i>Strawberry ice cream vanilla ice cream banana ice cream fresh fruit strawberry sauce whipped cream</i>	
CHEESECAKE	8.5
<i>Red berries Limocello-ice cream</i>	
DAME BLANCHE	7.5
<i>Vanilla ice cream warm chocolate sauce whipped cream</i>	
CRÈME BRÛLÉE	8.5
<i>Custard cream caramelised sugar gingerbread liqueur</i>	
VUGHTS LITTLE TOWER ♥	8.5
<i>Ginger snaps hazelnut ice cream whipped cream</i>	
ICE CREAM MACARON	8.5
<i>Fresh fruit whipped cream</i>	
BROWNIE	8.5
<i>Chocolate brownie vanilla ice cream caramel sauce whipped cream</i>	
APEROL SORBET 18+	8.5
<i>Aperol Prosecco blood orange sorbet</i>	

CHEESE PLATTER	14.5
<i>Saint-Nectaire (camembert) Fourme d'Ambert (blue cheese) Comté (hard cheese) nut bread grapes apple syrup</i>	

Savoury

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




VAN DER VALK
HOTEL 'S-HERTOGENBOSCH
VUGHT