



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.

 Van der Valk Hotel 's-Hertogenbosch-Vught

 @hotelvught

ALLERGY MENU



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> <i>Meatballs croutons</i>	8
BRABANT CHICKEN SOUP <i>Chicken stock tender chicken leek</i>	8
MUSHROOM CREAM SOUP  <i>Creamy mushrooms</i>	8

SALADS

All our salads are served with oven-fresh bread

GOAT'S CHEESE SALAD <i>Warm goat's cheese honey bacon olives sun-dried tomato red onion apple figs honey mustard dressing</i>	17.5
CAESAR SALAD <i>Crispy chicken little gem lettuce egg anchovies tomato Caesar dressing</i> <i>Prawns +2.50</i>	17.5
CARPACCIO SALAD <i>Rocket pine nuts croutons Parmesan cheese choice of pesto dressing or truffle mayonnaise</i>	17.5
BEEF TENDERLOIN SALAD  <i>Edamame beans cucumber bean sprouts sesame teriyaki sauce</i>	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* 

CROQUE MADAME

11.5

White or brown bread | ham | cheese | fried egg | ketchup

PANINI CAPRESE

12.5

Mozzarella | pesto | tomato | basil

+ 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 SANDWICH

CLUB SANDWICH CHICKEN

15.5

*Multigrain or corn bread | chicken | omelette | bacon
truffle mayonnaise | crisps*

GLUTEN-FREE BREAD

+ 2

SIDE OF FRIES

4.5

With mayonnaise



EGG DISHES

Choice of white or brown bread

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

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

12-o'clock

POKÉ BOWLS

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

HOT LUNCH DISHES

TOUCAN BURGER ♥	20.5
<i>Brioche bun Black Angus cheddar lettuce tomato bacon 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

Herb butter | tomato tapenade | aioli

7.5

CALAMARI & MUSSELS

Ravigote sauce | lime

9.5

PORK BELLY

Carrot purée | Amsterdam onions

10.5

TUNA TATAKI

Sesame | cucumber | avocado cream

12.5

SOUPS

All our soups are served with oven-fresh bread

TOMATO CREAM SOUP



Possible
+ Lactose & gluten-free possible

Meatballs | croutons

8

BRABANT CHICKEN SOUP

Chicken stock | tender chicken | leek

8

MUSHROOM CREAM SOUP



Creamy | mushrooms

8

COLD STARTERS

All our starters are served with oven-fresh bread

APPETIZER TASTING PLATTER ♥

14.5 p.p.

*Burrata | smoked salmon | carpaccio bonbon
smoked trout | tuna tataki*

For 2 persons

BEEF CARPACCIO

17.5

*Pine nuts | croutons | Parmesan cheese | rocket
pesto dressing or truffle mayonnaise*

STEAK TARTARE ♥

19.5

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

BURRATA ♡

16.5

Tomato | pine nuts | pesto | basil | balsamic

HOT STARTERS

All our starters are served with oven-fresh bread

PRAWNS PIL PIL

18.5

Garlic-chili oil | aioli | lemon

GYOZA

12.5

Chicken | sriracha mayonnaise | spring onion



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>	
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>	
GRILLED TUNA STEAK	30.5
<i>Teriyaki sauce sesame noodles</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>	



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

VEGETARIAN & VEGAN

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

INDIAN CURRY 	22.5
<i>Chickpeas rice papadum</i>	
PASTA AI QUATTRO FORMAGGI	23.5
<i>Grilled courgette cherry tomato</i>	
RISOTTO	23.5
<i>Green asparagus mushrooms</i>	
<i>Parmesan cheese poached egg</i>	

SENIORS

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

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



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
SEASONAL VEGETABLES	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

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

CHEESECAKE

8.5

Red berries | Limocello-ice cream

DAME BLANCHE

7.5

Vanilla ice cream | warm chocolate sauce | whipped cream

CRÈME BRÛLÉE

8.5

Custard cream | caramelised sugar | gingerbread liqueur

VUGHTS LITTLE TOWER ♥

8.5

Ginger snaps | hazelnut ice cream | whipped cream

ICE CREAM MACARON

8.5

Fresh fruit | whipped cream

BROWNIE

8.5

Chocolate brownie | vanilla ice cream | caramel sauce | whipped cream

APEROL SORBET ¹⁸⁺

8.5

Aperol | Prosecco | blood orange sorbet

CHEESE PLATTER

14.5

*Saint-Nectaire (camembert) | Fourme d'Ambert (blue cheese)
Comté (hard cheese) | nut bread | grapes | apple syrup*

Savoury



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




VAN DER VALK
**HOTEL 'S-HERTOGENBOSCH
VUGHT**