



MENU

LUNCH & DINNER



WELCOME IN RESTAURANT DE WITTE

A household name in Vught since 1954.

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

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



Available until 16:00



♥ Valk favourite

🌿 vegetarian (possible)

🌱 vegan (possible)



SALADS

All our salads are served with oven-fresh bread



Goat's cheese salad   possible	17. ⁵⁰
Warm goat's cheese honey bacon olives sun-dried tomato red onion apple compote figs honey mustard dressing <i>Vegan option available: with vegan goat's cheese</i>	
Caesar salad	17. ⁵⁰
Chicken tenders little gem lettuce egg anchovies tomato Caesar dressing <i>Prawns +2.⁵⁰</i> <i>Smoked salmon flakes +2.⁵⁰</i>	
Carpaccio salad	17. ⁵⁰
Rocket pine nuts croutons Parmesan cheese choice of pesto dressing or truffle mayonnaise	
Tempura salad	17. ⁵⁰
Fried shrimps wakame bean sprouts mango edamame beans	
Beef tenderloin salad	22. ⁵⁰
Edamame beans cucumber bean sprouts sesame teriyaki sauce	


SOUPS

All our soups are served with oven-fresh bread


Tomato cream soup  possible + lactose & gluten-free possible	7. ⁵⁰
Meatballs croutons	
Brabant chicken soup	7. ⁵⁰
Chicken stock tender chicken leek	
Mushroom cream soup 	7. ⁵⁰
Creamy mushrooms	
French onion soup	7. ⁵⁰
Onions cheese crouton	
Mustard soup	7. ⁵⁰
Bacon bits	

SANDWICHES

Carpaccio	14. ⁵⁰
Focaccia with pesto beef Parmesan cheese pine nuts green pesto dressing or truffle mayonnaise	
Club sandwich 	15. ⁵⁰
Multigrain or corn bread chicken omelette bacon truffle mayonnaise crisps	
Brabant goat's cheese 	14. ⁵⁰
Multigrain or corn bread rocket sun-dried tomato walnuts warm Brabant goat's cheese honey mustard dressing	

Grilled sandwich	9. ⁵⁰
White or brown bread ham cheese ketchup	
Croque Madame	11. ⁵⁰
White or brown bread ham cheese fried egg ketchup	
Panini Caprese 	12. ⁵⁰
Mozzarella pesto tomato basil + Iberico ham or chicken breast + 1. ⁵⁰	

HOT

Bagel	13. ⁵⁰
Choice of: - Smoked salmon cream cheese - Tuna salad - Egg salad	
Naan bread 	13. ⁵⁰
Hummus avocado figs	
Option gluten-free bread	+ 2. ⁰⁰

EGG DISHES

Choice of white or brown bread

Fried egg Beef salad ravigote sauce served with ham or cheese Roast beef +1. ⁰⁰ Bacon +1. ⁰⁰	12. ⁵⁰
Omelette Cheese +1. ⁰⁰ Ham +1. ⁰⁰ Mushrooms +1. ⁰⁰	11. ⁵⁰
Farmer's omelette Bacon onion mushrooms vegetables salad	13. ⁵⁰
Omelette with smoked salmon Smoked salmon flakes chives salad	15. ⁵⁰

'De Witte' 12 o'clock platter ♥ Roast beef croquette fried egg small tomato soup beef salad ravigote sauce	16. ⁵⁰
Fish 12 o'clock platter Shrimp croquette salmon fried egg small mustard soup potato salad ravigote sauce	17. ⁵⁰
Vegetarian 12 o'clock platter ♻️ Oyster mushroom croquette cheese fried egg small mushroom soup potato salad ravigote sauce	15. ⁵⁰

12 O'CLOCK

POKÉ BOWL

Smoked salmon Sushi rice avocado carrot cucumber wasabi mayonnaise wakame edamame beans	17. ⁵⁰
Crispy chicken ♥ Sushi rice avocado carrot cucumber wasabi mayonnaise wakame edamame beans	17. ⁵⁰
Chickpeas ♻️ Sushi rice figs avocado carrot cucumber wasabi mayonnaise edamame beans	17. ⁵⁰

HOT LUNCH DISHES

Gerrit's croquettes ♥ 2 pieces white or brown bread mustard	12. ⁵⁰
Shrimp croquettes 2 pieces white or brown bread cocktail sauce	14. ⁵⁰
Toucan burger ♥ Brioche Black Angus cheddar lettuce tomato bacon onions fries & mayonnaise burger sauce	18. ⁵⁰
Veggie burger ♻️ Brioche cheddar lettuce tomato onions fries & mayonnaise burger sauce	18. ⁵⁰
Van der Valk schnitzel Mushroom sauce fries & mayonnaise salad apple sauce	19. ⁵⁰
Beef tenderloin steak 200g beef tenderloin gravy salad choice of bread or fries & mayonnaise	31. ⁵⁰
Chicken satay Chicken thighs satay sauce pickled vegetables prawn crackers choice of bread or fries & mayonnaise	18. ⁵⁰

Flammkuchen pulled chicken Emmental cheese crème fraîche piri piri red onion bell pepper <i>Also available with vegetarian chicken</i>	16. ⁵⁰
Flammkuchen salmon Emmental cheese crème fraîche salmon red onion bell pepper	16. ⁵⁰

FLAMMKUCHEN

Side of fries With mayonnaise	4. ⁵⁰
Option gluten-free bread	+ 2. ⁰⁰





ASK FOR OUR WINE MENU

Available from 16:00

♥ Valk favourite

🌿 vegetarian (possible)

🌱 vegan (possible)

TO START

Bread platter 7.50

Herb butter | tomato tapenade | aioli

Iberico ham 9.50


Olives

Calamari & fried mussels 9.50

Ravigote sauce | lime

SOUPS

All our soups are served with oven-fresh bread

Tomato cream soup  possible + lactose & gluten-free possible 7.50
Meatballs | croutons

Brabant chicken soup 7.50
Chicken stock | tender chicken | leek

Mushroom cream soup  7.50
Creamy | mushrooms

French onion soup 7.50
Onions | cheese crouton

Mustard soup 7.50
Bacon bits

COLD STARTERS

All our starters are served with oven-fresh bread

Tasting of starters ♥ 19.⁵⁰

Goat's cheese | smoked salmon | carpaccio | smoked trout | scallop

Beef carpaccio 17.⁵⁰

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

Steak tartare 19.⁵⁰

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

Tuna sashimi 18.⁵⁰

Soy sauce | wasabi mayonnaise | mango

Smoked salmon 17.⁵⁰

Red onion | capers | cocktail sauce

Burrata ♻️ 16.⁵⁰

Tomato | pine nuts | pesto | basil | balsamic

HOT STARTERS

All our starters are served with oven-fresh bread

Pork belly 18.⁵⁰

Pork belly | scallop | yakitori sauce

Gambas pil pil ♥ 18.⁵⁰

Garlic-chili oil | aioli | lemon

Thai shrimp taco 15.⁵⁰

Shrimp | cucumber | peanuts | fried onions | chili sauce

SALADS

All our salads are served with oven-fresh bread

Goat's cheese salad ♥ ♻️ *possible* 17.⁵⁰

Warm goat's cheese | honey | bacon | olives | sun-dried tomato
red onion | apple compote | figs | honey mustard dressing

Vegan option available: with vegan goat's cheese

Caesar salad 17.⁵⁰

Chicken tenders | little gem lettuce | egg | anchovies
tomato | Caesar dressing

Prawns +2.⁵⁰

Smoked salmon flakes +2.⁵⁰

Tempura salad 17.⁵⁰

Fried shrimps | wakame | bean sprouts | mango | edamame beans

Beef tenderloin salad 22.⁵⁰

Edamame beans | cucumber | bean sprouts | sesame | teriyaki sauce

MAIN COURSES FISH

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

Sea bass fillet 28.⁵⁰

Tagliatelle | salsa verde | pine nuts

Salmon 28.⁵⁰

Fried or grilled | homemade béarnaise sauce

Grilled tuna steak 29.⁵⁰

Teriyaki sauce | sesame

Best of the sea 32.⁵⁰

Sea bass | salmon | cod | shrimp

Baked sole ♥ 43.⁵⁰

North Sea sole | butter | ± 450g

Picasso fresh fruit | ginger +4.⁵⁰



MAIN COURSES MEAT

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

Bali satay
Chicken thighs | fried onions | satay sauce | pickled vegetables
prawn crackers


22.⁵⁰

Pork tenderloin
Baked

26.⁵⁰

Van der Valk schnitzel ‘Le Blanc’
Breaded pork schnitzel | mushrooms | tomato | onion | cheese

24.⁵⁰

Van der Valk schnitzel 
Classic breaded pork schnitzel | apple sauce

22.⁵⁰

SCHNITZEL

Surf & Turf
Beef tenderloin | shrimp | homemade béarnaise sauce

34.⁵⁰

Beef tenderloin steak
Beef tenderloin | 200g

32.⁵⁰

Rib-eye
Grilled | chimichurri | 250g


32.⁵⁰

Veal liver
Bacon | sautéed onions

25.⁵⁰

Mixed grill
Beef tenderloin | pork tenderloin medallion | pork belly
chicken thighs | grill sauces

32.⁵⁰

Chateaubriand ‘to share’ 
450g | beef tenderloin | mushrooms | onion | bacon | courgette |
tomato | bell pepper
Per 2 persons

67.⁵⁰



VEGETARIAN & VEGAN

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

Lasagne
Vegetable lasagne | creamy herb sauce

22.⁵⁰

Pasta penne
Tomato | Parmesan cheese | green asparagus | truffle cream sauce
Chicken thighs or vegetarian chicken + 3.⁵⁰

22.⁵⁰

Indian curry 
Chickpeas | rice | papadum
Vegan chicken + 3.⁵⁰

22.⁵⁰

Risotto
Green asparagus | mushrooms | Parmesan cheese | poached egg

22.⁵⁰

SMALLER PORTIONS

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

Pork tenderloin medallions
Fried | pieces of pork tenderloin

20.⁵⁰

Veal liver
Bacon | onions

20.⁵⁰

Van der Valk schnitzel
Classic breaded pork schnitzel | apple sauce

20.⁵⁰

Salmon
Fried | homemade béarnaise sauce

20.⁵⁰

Cod
Fried | herb oil

20.⁵⁰

EXTRA

SAUCES

Cold sauces

Mayonnaise	0. ⁹⁵
Herb butter	0. ⁹⁵
Whisky cocktail sauce	1. ⁹⁵
Ravigote sauce	1. ⁹⁵
Garlic sauce	1. ⁹⁵
Truffle mayonnaise	3. ⁵⁰
<i>with Parmesan cheese</i>	

Warm sauces

Satay sayce	3. ⁵⁰
Béarnaise sauce	3. ⁵⁰
Pepper sauce	3. ⁵⁰
Mushroom sauce	3. ⁵⁰
Stroganoff saus	3. ⁵⁰
Red port sauce	3. ⁵⁰

SIDE DISHES

Paysanne vegetables

4.⁵⁰

Mushrooms | onion | bacon
bell pepper | courgette

Sautéed onions

3.⁵⁰

Sautéed mushrooms

3.⁵⁰

Mixed salad and apple sauce are also available at your request

DESSERTS

Classic Van der Valk sorbet ♥

7.⁵⁰

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

Crème brûlée

8.⁵⁰

Custard cream | caramelised sugar | gingerbread liqueur

Dame blanche

7.⁵⁰

Vanilla ice cream | warm chocolate sauce | whipped cream

Panna Cotta

8.⁵⁰

Forest fruits | whipped cream

Vught's little tower ♥

8.⁵⁰

Ginger snaps | hazelnut ice cream | whipped cream

Cheesecake baklava

8.⁵⁰

Walnuts | honey

Ice cream macaron

8.⁵⁰

Fresh fruit | whipped cream

Brownie ♥

8.⁵⁰

Chocolate brownie | vanilla ice cream | caramel sauce
whipped cream

Cheese platter

14.⁵⁰

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