



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.



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

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

17.⁵⁰

Caesar salad

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

Prawns +2.⁵⁰

Smoked salmon flakes +2.⁵⁰

17.⁵⁰

Carpaccio salad

Rocket | pine nuts | croutons | Parmesan cheese
choice of pesto dressing or truffle mayonnaise

17.

Tempura salad

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

17.⁵⁰

Beef tenderloin salad

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

22.⁵⁰

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

Chicken stock | tender chicken | leek

7.⁵⁰

Mushroom cream soup

Creamy | mushrooms

7.⁵⁰

French onion soup

Onions | cheese crouton

7.⁵⁰

Mustard soup

Bacon bits

7.⁵⁰

SANDWICHES

Carpaccio

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

14.⁵⁰

Club sandwich

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

15.⁵⁰

Brabant goat's cheese

Multigrain or corn bread | rocket | sun-dried tomato | walnuts
warm Brabant goat's cheese | honey mustard dressing

14.⁵⁰

Grilled sandwich

White or brown bread | ham | cheese | ketchup

9.⁵⁰

Croque Madame

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

11.⁵⁰

Panini Caprese

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

12.⁵⁰

Bagel

Choice of:

- Smoked salmon | cream cheese
- Tuna salad
- Egg salad

13.⁵⁰

Naan bread

Hummus | avocado | figs

13.⁵⁰

Option gluten-free bread

+ 2.⁰⁰

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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



16.50

Roast beef | croquette | fried egg
small tomato soup | beef salad | ravigote sauce

Fish 12 o'clock platter

Shrimp croquette | salmon | fried egg
small mustard soup | potato salad | ravigote sauce

17.50

Vegetarian 12 o'clock platter



15.50

Oyster mushroom croquette | cheese | fried egg
small mushroom soup | potato salad | ravigote sauce

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



12.50

2 pieces | white or brown bread | mustard

Shrimp croquettes

14.50

2 pieces | white or brown bread | cocktail sauce

Toucan burger



18.50

Brioche | Black Angus | cheddar | lettuce | tomato | bacon
onions | fries & mayonnaise | burger sauce

Veggie burger



18.50

Brioche | cheddar | lettuce | tomato | onions
fries & mayonnaise | burger sauce

Van der Valk schnitzel

19.50

Mushroom sauce | fries & mayonnaise | salad | apple sauce

Beef tenderloin steak

31.50

200g beef tenderloin | gravy | salad
choice of bread or fries & mayonnaise

Chicken satay

18.50

Chicken thighs | satay sauce | pickled vegetables
prawn crackers | choice of bread or fries & mayonnaise

Flammkuchen pulled chicken

16.50

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

Also available with vegetarian chicken

Flammkuchen salmon

16.50

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

FLAMMKUCHEN

Side of fries

4.50

With mayonnaise

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
Herb butter | tomato tapenade | aioli

7.50

Iberico ham
Olives

9.50

Calamari & fried mussels
Ravigote sauce | lime

9.50

SOUPS

All our soups are served with oven-fresh bread

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

7.50

Brabant chicken soup
Chicken stock | tender chicken | leek

7.50

Mushroom cream soup
Creamy | mushrooms

7.50

French onion soup
Onions | cheese crouton

7.50

Mustard soup
Bacon bits

7.50

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   <small>possible</small>	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>	
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	
<i>Picasso fresh fruit ginger +4.⁵⁰</i>	

MAIN COURSES MEAT

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

Bali satay 22.⁵⁰
Chicken thighs | fried onions | satay sauce | pickled vegetables

prawn crackers

Pork tenderloin 26.⁵⁰
Baked

Van der Valk schnitzel 'Le Blanc' 24.⁵⁰
Breaded pork schnitzel | mushrooms | tomato | onion | cheese

Van der Valk schnitzel 22.⁵⁰
Classic breaded pork schnitzel | apple sauce

SCHNITZEL

Surf & Turf 34.⁵⁰
Beef tenderloin | shrimp | homemade béarnaise sauce

Beef tenderloin steak 32.⁵⁰
Beef tenderloin | 200g

Rib-eye 32.⁵⁰
Grilled | chimichurri | 250g

Veal liver 25.⁵⁰
Bacon | sautéed onions

Mixed grill 32.⁵⁰
Beef tenderloin | pork tenderloin medallion | pork belly
chicken thighs | grill sauces

Chateaubriand 'to share' 67.⁵⁰
450g | beef tenderloin | mushrooms | onion | bacon | courgette |
tomato | bell pepper
Per 2 persons



VEGETARIAN & VEGAN

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

Lasagne 22.⁵⁰
Vegetable lasagne | creamy herb sauce

Pasta penne 22.⁵⁰
Tomato | Parmesan cheese | green asparagus | truffle cream sauce
Chicken thighs or vegetarian chicken + 3.⁵⁰

Indian curry 22.⁵⁰
Chickpeas | rice | papadum
Vegan chicken + 3.⁵⁰

Risotto 22.⁵⁰
Green asparagus | mushrooms | Parmesan cheese | poached egg

SMALLER PORTIONS

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

Pork tenderloin medallions 20.⁵⁰
Fried | pieces of pork tenderloin

Veal liver 20.⁵⁰
Bacon | onions

Van der Valk schnitzel 20.⁵⁰
Classic breaded pork schnitzel | apple sauce

Salmon 20.⁵⁰
Fried | homemade béarnaise sauce

Cod 20.⁵⁰
Fried | herb oil

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 with Parmesan cheese	3.50

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

Mushrooms | onion | bacon
bell pepper | courgette

4.50

Sautéed onions

3.50

Sautéed mushrooms

3.50

Mixed salad and apple sauce are also available at your request

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

