



LUNCH & DINNER





WELCOME TO RESTAURANT 'DE WITTE'





LUNCH



From 11.00 till 16.00



SOUPS

TOMATO CREAMSOUP 	7.25
Meatballs croutons	
CHICKEN SOUP	7.25
Chicken broth tender chicken leek	
CREAMY MUSHROOM SOUP 	7.25
Creamy well filled	
FRENCH ONION SOUP	7.25
Onion cheese crouton	
ARGENTINIAN CARROT SOUP	8.50
Prawn bok choy bean sprouts	

All our soups are served with oven fresh bread

SALADS

GOAT CHEESE SALAD 	17.50
Warm goat cheese honey bacon olives sundried tomatoes red onion apple compote figs honey mustard dressing	
CAESAR SALAD	17.50
Chicken tenderloins little gem egg anchovies tomato caesar dressing	
Prawns	+2.50
Smoked salmon	+2.50
CARPACCIO SALAD	17.50
Mesclun lettuce pine nuts croutons Parmesan cheese choice of pesto or truffle mayonnaise	
GLASS NOODLE SALAD 	15.50
Glassnoodle vegetables	
MARRAKESH SALAD 	17.50
Chickpeas tomato cucumber	
TEMPURA SALAD	17.50
Shrimps wakame bean sprouts mango soybeans	

All our salads are served with oven fresh bread



 Vegetarian (possible) |  Vegan

HOT LUNCH

LOW & HIGH TIDE BURGER	18.50
Brioche Black Angus prawn fries chili mayonnaise	
AVOCADO BURGER 	18.50
Naan bread hummus spicy pepper sauce fries	
DUTCH BEEF STEAK	20.00
Gravy fries mayonnaise	
SCHNITZEL	18.00
Fries salad mayonnaise	
CHICKEN SATAY	18.50
Chicken thighs satay sauce atjar prawn crackers fries mayonnaise	
VEGAN CROQUETTES	14.50
White or brown bread oyster mushrooms croquettes mustard	
VAN DER VALK DUO CROQUETTES	14.50
White or brown bread mustard	
FLAMMKUCHEN PULLED CHICKEN	15.50
Emmental cheese crème fraiche piri piri red onion bell pepper	
FLAMMKUCHEN SALMON	17.50
Emmental cheese crème fraiche salmon red onion bell pepper	

 All Flammkuchen can also be ordered vegetarian

POKE BOWL

SMOKED SALMON	17.50
Sushi rice avocado carrot cucumber wasabi mayonnaise seaweed edamame beans	
CRISPY CHICKEN	17.50
Sushi rice avocado carrot cucumber wasabi mayonnaise seaweed edamame beans	
CHICKPEAS  	17.50
Figs avocado carrot cucumber wasabi mayonnaise edamame beans	



SANDWICHES

CARPACCIO	14.50
Focaccia with pesto beef Parmesan cheese pine nuts green pesto	
BAGEL	9.75
Egg salad sundried tomatoes chives	
BRABANT GOAT CHEESE 🌿	14.50
Rucola sundried tomatoes walnuts warm local goat cheese honey	
GRILLED SANDWICH	9.50
White or brown ham cheese ketchup	
TOAST HAWAII	10.50
White or brown ham cheese pineapple ketchup	
CROQUE MADAME	11.50
White or brown ham cheese fried egg ketchup	
CLUB SANDWICH	15.75
Corn bread or waldkorn chicken omelette bacon truffle mayonnaise crisps	
CLUB SANDWICH FISH	16.75
Corn bread or waldkorn smoked salmon herb cheese red onion crisps	
NAAN BREAD 🌿🍃	13.50
Hummus avocado figs	
Gluten free bread	+1.50
Fries with mayonnaise	4.25

EGG DISHES

Choice of white or brown bread

FRIED EGG	13.00
Beef salad ravigote sauce Served with ham or cheese	
Roast beef	+0.50
Bacon	+0.50
12 O'CLOCK	16.50
Roast beef croquette fried egg tomato soup Russian salad ravigote sauce	
VEGETARIAN 12 O'CLOCK 🌿	16.50
Cheese oyster mushrooms croquette fried egg mushroom soup potato salad ravigote sauce	
OMELETTE OF YOUR CHOICE	10.00
Cheese	+1.00
Ham	+1.00
Mushrooms	+1.00
FARMERS OMELETTE	13.50
Bacon onion mushrooms vegetables	
SMOKED SALMON OMELETTE	15.50
Smoked salmon chives	





DINNER





ALSO ASK FOR OUR WINE LIST

From 16.00 till 22.00

TO START WITH

BREAD PLATTER	7.50
Herb butter tomato tapenade aioli	
DOWNTOWN NYC PASTRAMI TACO	10.00
Beetroot sweet pickle relish mustard	
THAI SHRIMP TACO	10.00
Blue corn soft tortilla shrimps cumcumber peanuts fried onions chili sauce	

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Meatballs croutons	
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CREAMY MUSHROOM SOUP 	7.25
Creamy well filled	
FRENCH ONION SOUP	7.25
Onion cheese crouton	
ARGENTINIAN CARROT SOUP	8.50
Prawn bok choy bean sprouts	

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STARTERS HOT

PORK BELLY	17.50
Pork belly coquille yakitori sauce	
GAMBAS PIL PIL	18.50
Garlic pepper oil aioli lemon	

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STARTERS COLD

BEEF CARPACCIO	17.50
Pine nuts croutons Parmesan cheese rucola pesto dressing or truffle mayonnaise	
CLASSIC SMOKED SALMON	17.50
Red onion capers cocktail sauce	
STEAK TARTARE	19.00
Truffle mayonnaise capers pickle onion egg Worcestershire sauce	
TASTING OF STARTERS	19.50
Goat cheese smoked salmon carpaccio smoked trout scallop	
TUNA SASHIMI	18.50
Soy sauce wasabi mayonnaise mango	
BEETROOT TARTARE 🌿	12.50
Orange green herbal oil	

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CAESAR SALAD	17.50
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Prawns	+2.50
Smoked salmon	+2.50
TEMPURA SALAD	17.50
Shrimps wakame bean sprouts mango soybeans	
GLASS NOODLE SALAD 🌿	15.50
Vegetables	
MARRAKESH SALAD 🌿	17.50
Chickpeas tomato cucumber	

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MAIN COURSES MEAT

BALI SATAY	22.50
Chicken thighs fried onions satay sauce atjar prawn crackers	
VAN DER VALK SCHNITZEL	22.50
Classic breaded pork schnitzel apple sauce	
VAN DER VALK SCHNITZEL 'LE BLANC'	24.00
Breaded pork schnitzel mushrooms tomato onion cheese	
PORK TENDERLOIN	26.50
Baked pork tenderloin	
EBB & FLOW	33.50
Tournedos prawn bearnaise sauce 200 grams	
DUO Tournedos	32.50
Beef steak stroganoff & pepper sauce 200 grams	
TOURNEDOS GIOVANNI	33.50
Pesto Parmesan cheese pine nuts 200 grams	
VEAL LIVER	25.50
Baked bacon sauterd onions	
MIXED GRILL	32.50
Beef tenderloin pork tenderloin medallion adana chicken skewer grill sauces	
CHATEAU BRIAND 'TO SHARE'	67.00
Beef steak mushrooms onion bacon zucchini tomato bell pepper 450 grams	
RIB-EYE	31.50
Grilled chimichurri 250 grams	

All our main dishes are served with fries and vegetables



MAIN COURSES FISH

SEA BASS	29.50
Tagliatelle salsa verde pine nuts	
SALMON	26.50
Grilled or Baked homemade bearnaise sauce	
MATELOTE DE POISSON	29.50
Salmon cod shrimp Champagne sauce	
BAKED SOLE	45.50
Small sole fried in butter	
THE BEST OUT OF THE NORTH SEA	32.50
Sea bass salmon cod gamba	
GRILLED TUNA STEAK	29.50
Teriyaki sauce sesame	

SMALLER PORTIONS

PORK TENDERLOIN MEDALLIONS	20.00
Tender pieces of pork tenderloin	
VEAL LIVER	20.00
Bacon onion	
LADY STEAK	26.50
Beef steak 150 grams	
CLASSIC	20.00
Breaded pork schnitzel	
SALMON	20.00
Baked or grilled homemade bearnaise sauce	

All our main dishes are served with fries and vegetables

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VEGETARIAN

LASAGNE	22.50
Vegetable lasagna herb cream sauce	
PASTA PENNE	22.50
Tomato Parmesan cheese green asparagus truffle cream	
Vegetarian chicken	+3.50
SPICY CHICKPEA CURRY 	22.50
Chick peas rice papadum	
RISOTTO	22.50
Green asparagus Parmesan cheese poached egg	

SAUCES

COLD SAUCES	
Mayonnaise	1.95
Ravigote sauce	2.50
Herbs butter	1.95
Tomato tapenade	1.95
Whiskey cocktail sauce	2.50
Garlic sauce	2.50
Truffle mayonnaise	3.50

HOT SAUCES	
Satay sauce	3.50
Hollandaise sauce	3.50
Bearnaise sauce	3.50
Pepper sauce	3.50
Mushroom sauce	3.50
Stroganoff sauce	3.50
Champagne sauce	3.50

SIDE DISHES	
Paysanne	4.00
<i>Mushrooms onion bacon bell pepper zucchini</i>	
Sauterd mushrooms	3.00
Sauterd onions	3.00
Picasso	4.50
<i>Fresh fruit ginger</i>	

Mixed salad and apple compote is also available at your request





DESSERTS



THE CLASSIC VAN DER VALK SORBET 7.50
Strawberry ice cream | vanilla ice cream | banane ice cream | fresh fruit |
strawberry sauce | whipped cream

CHEESECAKE BAKLAVA 7.50
Walnuts | honey

DAME BLANCHE 7.50
Vanilla ice cream | hot chocolate sauce | whipped cream

LADY DAME BLANCHE 5.50
Vanilla ice cream | hot chocolate sauce | whipped cream

PANNA COTTA 7.50
Mango | forest fruits

CRÈME BRÛLÉE 7.50
Custard cream | caramelized sugar | gingerbread liqueur

TOWER VUGHT 8.50
Crunchy almond cookies | hazelnut ice cream | whipped cream

CHEESE PLATTER 13.75
Three French cheeses | nut bread | grapes | apple syrup

ICE CREAM MACARON 7.50
Fresh fruit | whipped cream

SORBET 8.50
Ask your waiter which flavours there are

DESSERT OF THE WEEK 8.50
A surprise. (If you want to know, ask your waiter)

