

— MENU —

*Gerrit's Restaurant*



# WELCOME TO GERRIT'S RESTAURANT, WHERE BRABANT HOSPITALITY TAKES CENTRE STAGE!



We have passion in what we do and always go the extra mile to provide the best service and quality quality to our guests.

Together with the team, we enjoy building the optimal guest experience.

Wendy van der Valk & team Hotel Nuland



# A SPECIAL PLACE, THAT IS HOTEL NULAND - 'S-HERTOGENBOSCH FOR ALL GENERATIONS OF VAN DER VALK

*'For 150 years of hospitality'*

What began in 1862 with café de Gouden Leeuw in Voorschoten, has grown into a proud hotel chain with more than 100 hotels and restaurants. By constantly innovating, we make we make comfort accessible. Hospitality is in our genes. That is why Van der Valk always feels familiar yet different every time.

*Wondering why?*

Hotel Nuland opened in 1968 as the family's first motel. After a tour through America where Gerrit van der Valk had slept in various motels, in 1958 he came up with a renewed plan: sleeping along the highway.

By building motels outside the city, Van der Valk offer everything in a beautiful rural setting. Motel Nuland was then single-handedly designed and built by the family.

It soon became clear that motels were not only were suitable for motorists and soon formed into hotels as a result.





# MENU

## Gerrit's Restaurant

from 17:00 to 21:30

### Appetizers

**Pata Negra** 15,00  
Iberico Bellota - 50 grams

**Sandwich with spreads** 🍴 7,50  
freshly baked bread with aioli, butter, tapenade

**Bruschetta** 🍴 8,50  
of the house - 2 pieces

**Edamame** 🍴 7,50  
with crystal salt

### Oysters

fines de claire nr. 3                      1 st. / 6 st. / 12 st.

**Oysters Traditional** 3,75 / 19,50 / 37,50  
pepper, lemon, raspberry vinegar, shallot

**Oysters au gratin** 4,50 / 24,50 / 46,50  
wild spinach, hollandaise sauce

**Oysters Oriental** 3,75 / 19,50 / 37,50  
wakame, soy vinaigrette

**Oyster tasting** 23,50  
traditional, gratin, oriental

### Caviar

**CAVIAR Oscietra** 40,00  
blinis, crème fraîche, egg yolk, egg white, chives - 10 grams

### Starters

**Carpaccio truffel** 15,50  
beef tenderloin, parmesan cheese, pine nuts, rocket, truffle mayonnaise

**Carpaccio pesto** 15,50  
tenderloin, parmesan cheese, pine nuts, rocket, pesto

**Vitello Tonato** 15,50  
veal carpaccio, grilled tuna steak, tuna mayonnaise

**Burrata** 🍴 15,50  
puffed cherry tomatoes, salad, pine nuts, Aceto Balsamico

**Dutch shrimps** 15,50  
Dutch shrimps, cocktail sauce

**Sashimi salomin & tuna** 22,00  
freshly chopped, vintage soy sauce

**Ham with melon** 12,50  
raw ham, melon

**Rock Shrimp Tempura** 16,00  
tempura prawns, spicy garlic cream - 5 pieces

**Gamba Pil Pil** 16,00  
slightly spicy garlic oil, lemon, red pepper, aioli, bread - 5 pieces

**Camembert** 🍴 15,50  
from the oven, monegasque onions

**Aubergine** 🍴 12,50  
curried, sesame, miso, agave

TO  
SHARE?  
ASK ABOUT THE  
POSSIBILITIES

Do you have an allergy? Scan  
the QR code for our allergen  
menu



### Soups

**Pomodori tomato soup** 🍴 7,50  
meatballs (vegetarian possible)

**Beef broth** 7,50  
soup vegetables, beef

**Mushroom cream soup** 🍴 7,50  
fresh mushrooms

**Soup of the season** 7,50  
ask for our seasonal soup

### Salads

**Caesar Chicken salad** 16,50  
little gem lettuce, egg, croutons, Grana Padano, red, grilled chicken

**Salade Caesar Gamba** 17,50  
little gem lettuce, egg, croutons, Grana Padano, red onion, prawns

**Salad Beef tenderloin** 17,50  
little gem lettuce, teriyaki sauce, cashew nuts, vegetables

**Goat's cheese salad** 🍴 16,50  
little gem lettuce, caramelised onion, walnuts

**Salmon salad** 16,50  
little gem lettuce, red onion, croutons, lemon mayonnaise



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from 17:00 to 21:30

## Steak Specialties

Prepare your own meat and Surf & Turf on a 350-degree stone, with vegetables and 3 sauces of your choice. Recommended cooking mode: medium-rare.

**Tournedos 29,50**  
on the rock, about 200 grams

**Ribeye 33,50**  
on the rock, about 250 grams

**Surf & Turf 33,50**  
on the rock, 3 prawns, tournedos, about 200 grams

## Fish dishes

**Sea bass & prawns 25,50**  
fried on the skin, bearnaise sauce

**Noodles & prawns 23,00**  
stir-fried noodles, vegetables, prawns, teriyaki sauce

**Dover sole 41,50**  
seasonal vegetables, lemon, clarified butter, remoulade

## Meat dishes

**Mixed Grill 27,50**  
tenderloin, pork belly, pork tenderloin, chicken breast, BBQ relish

**Veal tenderloin & Suckfish 28,50**  
duo of veal tenderloin, braised sukade, mushrooms, truffle gravy

**Tournedos 29,50**  
grilled beef tenderloin, sauce of your choice

## Vegetarian

**Vegetarian red curry 18,50**  
chickpeas, coconut milk, red curry, vegetables, rice

**Truffle paste prepared in Parmesan 25,50**  
flambéed pasta with Vecchia Romagna, truffles, mushrooms

## Side dishes and sauces

### Cold sauces

mayonaise 1,50  
remoulade 2,25  
whisky-cocktail 2,25  
truffelmayonaise 2,00  
kruidenboter 1,50

### Hot sauces

peperromsaus 3,25  
stroganoffsaus 3,25  
mushroom sausage 3,25  
truffle 3,50  
bearnaisesausage 3,50  
hollandaise 3,50  
satésausage 3,25

### Side dishes

green salad 5,50  
warm vegetables 6,00  
Chips 5,50  
jacket potatoes 5,50  
sweet potato fries 6,50  
truffle Parmesan fries 7,50  
baked mushrooms 3,50  
portion paysanne 4,00  
mushrooms, onion, bacon, pepper, courgette



*"Van der Valk is a place  
where you can always go..."*

*Three  on the applesauce*

Although the menu at Van der Valk changes radically over the years, there is one archetype that will survive it all: The apple sauce with the candied cherry! In fact, it is almost as familiar an image as the toucan. In any case the (rather simple) dish takes in the culinary history of the group occupies a unique place in the culinary history of the also in Dutch culture.



## *Gerrit's Classics*

**Dutch steak 26,50**

seasonal vegetables, fries, sauce of your choice

**Schnitzel 21,50**

Van der Valk schnitzel with seasonal vegetables, fries, sauce of your choice

**Schnitzel Le Blanc 22,50**

Van der Valk schnitzel au gratin with mushrooms, onion, tomato, cheese, seasonal vegetables, fries, sauce of your choice

**Black Angus burger 22,00**

little gem lettuce, red onion, tomato, gherkin, cheddar, fries

**Grilled salmon 24,50**

skin-grilled salmon fillet with seasonal vegetables, fries, hollandaise sauce

**Chicken satay 19,50**

with sate sauce, atjar, prawn crackers, fried onions, fries

**Pork tenderloin 24,50**

seasonal vegetables, fries, mushroom cream sauce

**Veal liver 23,50**

baked, paysanne

**Slipper tongues 29,50**

seasonal vegetables, clarified butter, fries - 3 pieces



## Desserts

### Tiramisu 9,50

ladyfingers, coffee gel, mascarpone ice cream

### Panna Cotta 8,50

witte chocolade, ananascompote, piña colada ijs

### Macaron XXL 11,00

meringue, chocolate icing, raspberry ice cream

### Gerrits Sorbet 8,50

the one and only Van der Valk sorbet with various ice cream, fruit, whipped cream

### Dame Blanche 8,00

vanilla ice cream, whipped cream, sweetened nuts, hot chocolate sauce

### Coupe Advocaat 8,00

vanilla ice cream, eggnog, whipped cream

### Cheese platter 13,50

4 different cheeses, kletzen bread, syrup, nuts, grapes

## Special coffee's

Toekan coffee - Baileys and cappuccino 7,50

Irish coffee - Jameson 7,50

Spanish coffee - Liqueur 43 7,50

French coffee - Grand Marnier 7,50

Italian coffee - Amaretto 7,50

Café complet - Liqueur with coffee 7,50

Iced coffee with a scoop of vanilla ice cream 4,50

AFTERGLOW AT

BAR  
1862

= YOU CAN =

Scan the QR code for  
our cocktail menu



## Hot drinks

Coffee 3,20

Coffee au lait 3,30

Cappuccino 3,40

Espresso 3,00

Double espresso 3,80

Latte macchiato 3,80

Espresso macchiato 3,50

Flat white 3,40

Tea with fresh herbs 3,90

Elderflower Oolong  
semi-fermented tea (58%), apple  
pieces, diced apple, natural flavouring,  
heather blossom, red cornflower blossom

Sweet Vanilla  
zwarte thee, aroma, vanillestukjes

English Breakfast  
black tea, flavouring, vanilla pieces

Green Jasmine  
green tea (Chun Mee, China),  
jasmine flowers

Go Go Goji  
green tea (80%), goji berries,  
lemongrass, pomegranate seeds,  
aroma, cornflower blossom

Seasonal flavour  
our team will be happy to tell you more

Fresh mint tea 3,90

Fresh ginger tea 3,90

Hot chocolate milk 3,40

Hot chocolate with whipped cream 3,80

SYRUP OR  
LIQUEUR IN  
THE COFFEE?

ASK ABOUT THE  
OPTIONS



# FAMILY BUSINESSES

*on the map...*

## VAN KOOTEN MEAT

A family-run business with personal contact and service. Founded in 1993 by Mr Van Kooten, the meat wholesaler mainly on supplying pork to the catering industry. Mr Van Kooten passed on his passion to his sons Wilco and Erwin, who took over the company in 2012. As a result, the product range grew with various types of quality meat and with it the customer base. Quality is key at Van Kooten, and all the meat is imported fresh daily, freshly imported every day. They now supply all the meat on our menu.

## ZIJERVELD CHEESES

Quality and safety, of both products and employees, are paramount at Zijerveld. For more than 100 years, family-run Zijerveld has been active in the cheese industry. They distinguish themselves by offering a wide range of top-quality of both domestic and foreign cheeses. Passion, experience and knowledge of cheese are shared by Zijerveld with their customers, creating added value.

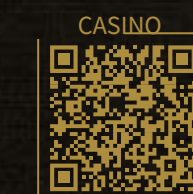


## VAN GELDER FRUIT AND VEGETABLES

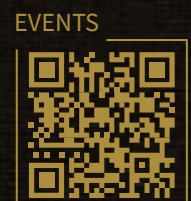
Daily fresh fruit & vegetables, every day. Family business Van Gelder has 65 years of experience in supplying day-fresh potatoes, vegetables and fruit. Our kitchen team enjoys cooking with the day-fresh and healthy products every day. Van Gelder manages the entire chain, from source to our guests' plates. Van Gelder connects growers and customers and achieves a high turnover rate in the market, so that we are always assured of day-fresh products.

## DE ROUW PATISSERIE AND CHOCOLATERIE

High quality, creativity and service are at the heart of family-run business De Rouw. Only the very best ingredients guarantee the quality of De Rouw's innovative creations. With a team of specialists, De Rouw makes the most delicious sweets in their own bakery in Vught. All the pastries we serve are made with great care especially for our guests.



CURIOUS  
TOWARDS  
OUR  
OPTIONS?







VAN DER VALK

# HOTEL NULAND 'S-HERTOGENBOSCH

verrassend vanzelfsprekend