

— MENU —

Gerrit's Restaurant

WELCOME TO GERRIT'S RESTAURANT, WHERE BRABANTIAN HOSPITALITY TAKES CENTER STAGE!



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

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

Wendy van der Valk and team Hotel Nuland

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

Curious 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 offered everything in a beautiful rural setting. Motel Nuland was then single-handedly designed and built by the family.

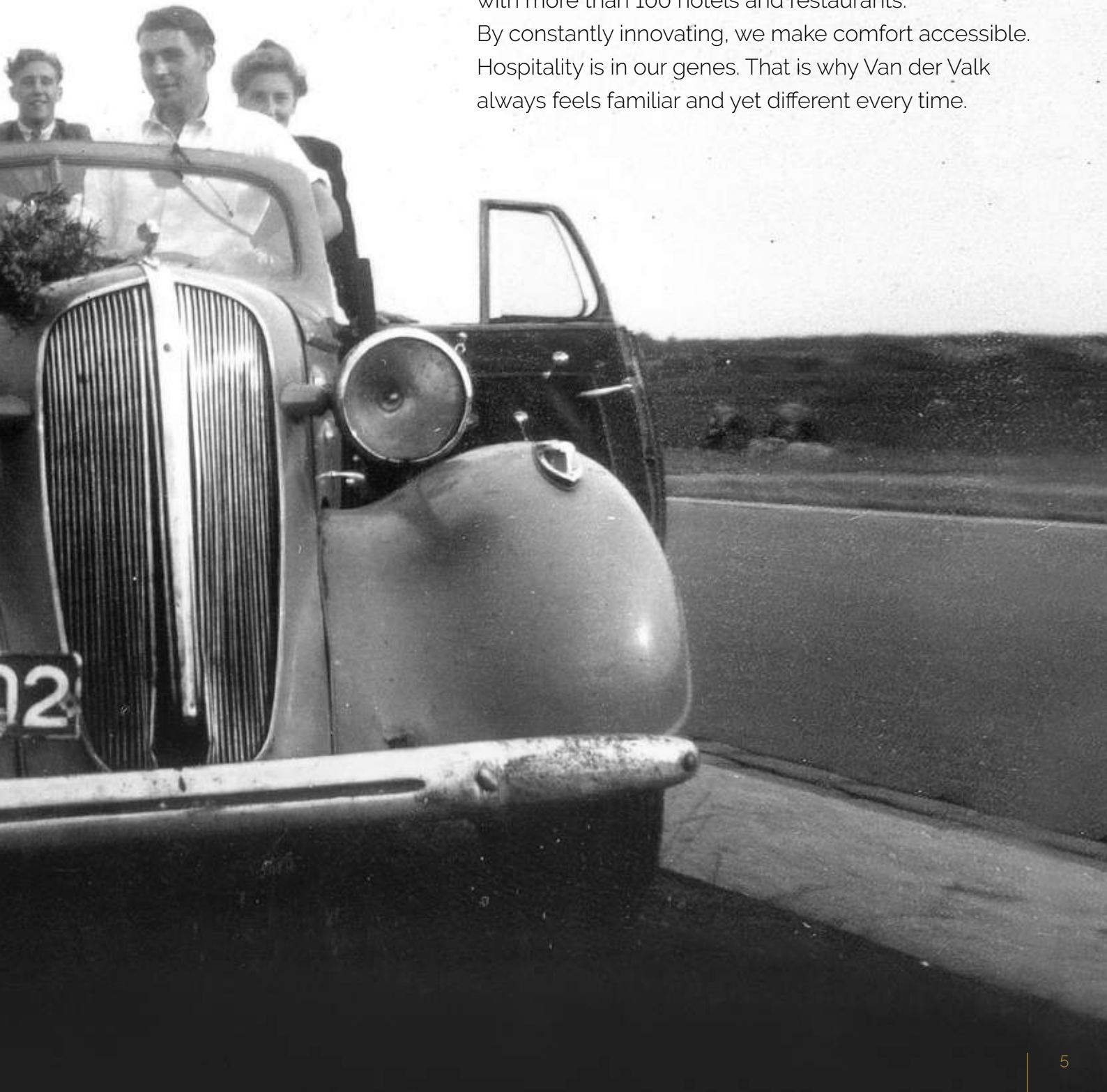
It soon became apparent that the motels were not only suitable for motorists and therefore soon formed themselves into hotels.



BOSCH

'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 comfort accessible. Hospitality is in our genes. That is why Van der Valk always feels familiar and yet different every time.



— MENUKAART —

Gerrit's Restaurant

from 16:00 till 21:30 uur

Appetizers

Pata Negra

Iberico Bellota - 50 grams | 13,50

Bread with Spreads

freshly baked bread with aioli, butter, tapenade | 7,50

Bruschetta

house special - 2 pieces | 8,50

Camembert

baked Camembert, monegasque onions | 13,50

Traditional Oysters

pepper, lemon, raspberry vinegar, shallot | 3,75 / 19,50 / 37,50
fines de claire nr. 3 | 1 pcs. / 6 pcs. / 12 pcs.

Soups

Pomodori Tomato Soup

meatballs (vegetarian option available) | 7,50

Beef Broth

soup vegetables, beef | 7,50

Creamed Mushroom Soup

fresh mushrooms | 7,50

Soup of the Season

ask for our seasonal soup | 7,50

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



Starters

Carpaccio truffle or pesto

beef tenderloin, parmesan cheese, pine nuts, rocket, truffle mayonnaise or pesto | 15,50

Ham with Melon

cured ham, melon | 12,50

Shrimpscocktail

pink shrimp, salad, little gem, cocktail sauce | 15,50

Gravad Lax

marinated salmon, mesclun, red onion, caperberry, lemon, fresh mustard-dill sauce | 15,50

Gamba Pil Pil or spicy cream sauce

lightly spicy garlic oil or cream sauce, lemon, red chili, aioli, bread - 5 pieces | 16,50

Tuna tataki

lightly grilled tuna, sesame crust, wakame, soy vinaigrette, red chili, spring onion | 16,00

Burrata 🍷

roasted tomatoes, pine nuts, arugula, pesto | 14,50

Vitello Tonnato

veal tenderloin carpaccio, grilled tuna steak, tuna mayonnaise | 15,50

Scallop

pan-seared scallop, parsnip, white chocolate, Oloroso Sherry, raisins | 17,50

TO
SHARE?

ASK FOR THE
POSSIBILITIES

Steak Specialties

Prepare your tournedos or Surf & Turf yourself on a stone at 350 degrees, with vegetables and mushroom, pepper, and stroganoff sauce. Recommended cooking method: medium-rare.

Beef tenderloin

on the rock, approximately 200 grams | 31,50

Surf & Turf

on the rock, 3 prawns, tournedos, approximately 200 grams | 34,50

Meat Dishes

Mixed Grill

beef tenderloin, pork belly, pork tenderloin, chicken fillet, BBQ relish | 28,50

Spareribs

marinated tender spare ribs, American recipe, garlic sauce | 24,50

Beef tenderloin

grilled beef tenderloin, sauce of choice | 31,50

Fish Dishes

Seabass & Prawns

pan-seared with the skin on, béarnaise sauce | 26,50

Noodles & Prawns

wok-fried noodles, vegetables, prawns, teriyaki sauce | 24,00

Sole

seasonal vegetables, lemon, clarified butter, remoulade | 43,50

Vegetarian

Truffle risotto 🍴

risotto, fresh truffle, Grana Padano, sun-dried tomatoes, arugula | 23,50

Tagliatelle pasta 🍴

homemade tagliatelle, ricotta, pesto, pistachio, zucchini | 19,50

Vegetarian burger 🍴

little gem lettuce, red onion, tomato, pickle, cheddar | 21,00

Side Dishes and Sauces

Cold sauces

mayonnaise | 1.50
herb butter | 1.50
remoulade | 2.00
whiskey cocktail | 2.00
truffle mayonnaise | 2.25

Hot sauces

pepper cream sauce | 3.25
stroganoff sauce | 3.25
mushroom sauce | 3.25
satay sauce | 3.25
truffle gravy | 3.50
béarnaise sauce | 3.50
hollandaise sauce | 3.50

Bijgerechten

fries | 5.50
roasted potatoes | 5.50
green salad | 5.50
warm vegetables | 5.50
sweet potato fries | 6.50
truffle Parmesan fries | 7.50

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

The  on the applesauce

Although the menu at Van der Valk has undergone radical changes over the years, there is one archetype that will outlast everything: The applesauce topped with a sweet cherry! In fact, this is almost as familiar a symbol as the toucan. This (fairly simple) dish holds a unique place in the culinary history of the company and, consequently, in the Dutch culture.





Gerrit's Classics

from 16:00 till 21:30 uur

Dutch steak

seasonal vegetables, fries, sauce of choice | 26,50

Schnitzel

Van der Valk schnitzel with seasonal vegetables, sauce of choice | 22,50

Schnitzel Le Blanc

Van der Valk schnitzel gratinated with mushrooms, onion, tomato, cheese, seasonal vegetables, sauce of choice | 24,50

Chicken satay

with satay sauce, atjar (pickled vegetables), prawn crackers, fried onions | 21,50

Pork tenderloin

seasonal vegetables, mushroom cream sauce | 24,50

Grilled salmon

Skin-on grilled salmon fillet with seasonal vegetables, hollandaise sauce | 26,50

Black Angus burger

Little gem lettuce, red onion, tomato, pickle, cheddar | 22,00

Young Sole

Seasonal vegetables, clarified butter - 3 pieces | 31,50

Desserts

till 22:00 uur

Dame Blanche

vanilla ice cream, whipped cream, sugared nuts, warm chocolate sauce | 8,00

Coupe Advocaat

Vanilla ice cream, advocaat (egg liqueur), whipped cream | 8,00

Gerrit's Sorbet

The one and only true Van der Valk sorbet with various kinds of ice cream, fruits, whipped cream | 8,50

Crème brûlée

Classic French dessert, caramelized cream | 8,50

Macaron XXL

Meringue, chocolate crisp, raspberry ice cream | 9,50

Cheese platter

4 different cheeses, crisps bread, syrup, nuts, grapes | 13,50

Special coffees

Toekan coffee - Baileys and cappuccino | 8,00

Irish coffee - Jameson | 8,00

Spanish coffee - Likeur 43 | 8,00

French coffee - Grand Marnier | 8,00

Italian coffee - Amaretto | 8,00

Café complet - liquor next to the coffee | 7,50

Iced coffee with a scoop vanilla ice cream | 5,50



YOU 'TOUCAN' HAVE AN
AFTER DINER DRINK AT

BAR 1862

Hot drinks

- Coffee | 3.40
- Cappuccino | 3.60
- Espresso | 3.20
- Double espresso | 3.90
- Latte macchiato | 3.90
- Espresso macchiato | 3.60
- Koffie verkeerd (coffee with milk) | 3.70
- Flat white | 3.70

SYRUP OR
LIQUOR IN
THE COFFEE?

ASK FOR THE
POSSIBILITIES

Tea with fresh herbs 3,90

Elderflower Oolong

Partially fermented tea (58%), apple pieces, apple cubes, natural flavor, heather blossom, red cornflower blossoms.

Sweet Vanilla

Black tea, flavor, vanilla pieces.

English Breakfast

Ceylon, Assam, Javanese black tea.

Green Jasmine

Green tea (Chun Mee, China), jasmine flowers.

Go Go Goji

Green tea (80%), goji berries, lemongrass, pomegranate seeds, flavor, cornflower blossoms.

Seasonal Flavor

Our team would be happy to tell you more.

Fresh mint tea | 4.20

Fresh ginger tea | 4.20

Hot chocolate | 3.60

Hot chocolate with whipped cream | 4.00

FAMILY BUSINESSES

on the menu

VAN KOOTEN MEAT

A family business with personal contact and service. Established in 1993 by Mr. Van Kooten, the meat wholesaler initially focused on supplying pork to the hospitality industry. Mr. Van Kooten passed on his passion to his sons Wilco and Erwin, who took over the business in 2012. This led to the expansion of the product range with various high-quality meats and an expanding customer base. Quality is a priority at Van Kooten, and all meat is freshly imported daily. They now supply all the meat featured on our menu.

SWINKELS FAMILY BREWERS

Beer is for enjoyment and brings people together. For every occasion, Swinkels Family Brewers offers a suitable beer – each with a unique flavor and character, lovingly brewed in one of their breweries worldwide. The brewing process requires craftsmanship – an instinct for the perfect taste and the art of bringing it to life. Brewing beer is in the Swinkels family's genes, for 300 years. Taste the craftsmanship and enjoy a wonderful moment together!





VAN GELDER VEGETABLES AND FRUIT

Fresh vegetables and fruit every day. Family business Van Gelder has 65 years of experience in supplying fresh potatoes, vegetables, and fruit. Our kitchen team joyfully cooks daily with these fresh and healthy products. Van Gelder manages the entire chain, from source to the plate of our guests. They connect growers and customers, ensuring a high turnover in the market, so we are always assured of fresh daily products.

DE ROUW PATISSERIE AND CHOCOLATERIE

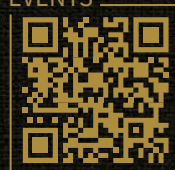
High quality, creativity, and service are at the core of the family business De Rouw. Only the finest ingredients ensure the quality of the innovative creations made by De Rouw. With a team of specialists, De Rouw creates delightful sweets in their own bakery in Vught. All the pastries we serve are specially crafted with great care for our guests.

CASINO



CURIOUS
AT OUR
POSSIBILITIES?

EVENTS





VAN DER VALK

HOTEL NULAND 'S-HERTOGENBOSCH

verrassend vanzelfsprekend