- GERRIT'S CHOISES -Gerrit's Restaurant

- DISHES OF THE SEASON -

Starters

GRAVAD LAX

Marinated salmon with mesclun, red onion, apple caper, lemon and fresh mustard-dill sauce

GOAT CHEESE SALAD

With little gem lettuce, dried apricots, caramelized onion and walnuts

PÂTÉ TRUFFLE ARMAGNAC EN CROUTE

With fig compote

Soups

POMODORI TOMATO SOUP

With meatballs (vegetarian) possible

CREAM OF MUSHROOM SOUP /

SOUP OF THE SEASON

Main Courses

'ZEEUWS MUSSELPAN'

Cooked in beer with Dutch vegetables, served with two sauces and French bread

MUSSELS STIR-FRIED SPANISH STYLE

With chorizo, garlic, red onion, tomato and blushed with Verdejo

SPARFRIBS

Marinated spare ribs with garlic sauce

COQ AU VIN

The French classic, chicken in red wine

All main courses are served with matching garnishes.

Desserts

TARTE TATIN

With stewed pear sorbet ice cream

BROWNIE

With stracciatella ice cream and whipped cream

— GERRIT'S CLASSICS —

Starters

CARPACCIO

Of tenderloin with Parmesan cheese, pine nuts, arugula and truffle mayonnaise

HAM WITH MELOEN

Raw ham and melon

PRAWN COCKTAIL

Pink shrimp, little gem and cocktail sauce

CAMEMBERT

Out of the oven with rosemary, thyme and onion fig marmalade

Desserts

GERRITS SORBET

The one and only Van der Valk sorbet with various kinds of ice cream, fruit and whipped cream

DAME BLANCHE

Vanilla ice cream with whipped cream, sugared nuts and hot chocolate sauce

Main Courses

SCHNITZEL

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

PORK TENDERLOIN

With seasonal vegetables, fries and mushroom sauce

CHICKEN SATAY

With satay sauce, atjar, prawn crackers, fried onions and French fries

TRUFFLE PASTA 🥕

Prepared in a grilled Parmesan cheese With truffle and mushrooms

All main courses are served with matching garnishes.

* We serve the following sauces; pepper sauce, mushroom cream sauce, stroganoff sauce, satay sauce, Hollandaise sauce, red wine gravy and truffle gravy.

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





verrassend vanzelfsprekend