



BITES TO SHARE

PATA NEGRA 1, 2

OLIJVENMARMELADE | KROKANT BLADERDEEG
14

TRUFFELKROKETJES (4ST) V 1, 2, 4, 5, 11, 14

TRUFFEL | COMTÉ | SPINAZIE
10

VOLKOREN DESEMBOL V 1, 2, 3, 8

GEZOUTEN BOTER | OLIJVENTAPENADE
5

COQUILLE IN SCHELP (2ST) 2, 9, 10

PREI | GEROOKTE AARDAPPEL | HARINGKAVIAAR
14

ARGENTIJNSE GAMBASPIES (3ST) 2, 4, 10

ZWARTE KNOFLOOK | AARDAPPEL | 'NDUJA
12.5

OESTER IRISH MÓR (1ST) 10, 14

RODE WIJNAZIJN | SJALOT | CITROEN
4.5

ALLERGENEN: 1. GLUTEN • 2. MELK • 3. SOJA • 4. EI • 5. SELDERIJ • 6. PINDA'S • 7. NOTEN • 8. SESAMZAAD
9. VIS • 10. SCHAALDIEREN • 11. MOSTERD • 12. WEEKDIEREN • 13. LUPINE • 14. SULFIET



VOORGERECHTEN

BLOEMKOOLCOUSCOUS **V** 2, 7, 11, 14

ROMANESCO | GEROOKTE AMANDEL
PARMEZAANCRÈME | SPINAZIE

16

BURRATA **V** 2, 7, 11, 14

PEER | POMPOEN | MACADAMIA
SHISO | VINAIGRETTE

12

KRABCOCKTAIL 2, 4, 9, 10, 11, 14

IJSBERGSLA | AVOCADO | GRAPEFRUIT
KOMKOMMERSORBET | COCKTAILSAUS

18

GRAVAD LAX 2, 9, 11, 14

ZALM | RODE KOOL | KROKANTE MOSTERD
DILLE | CRÈME FRAÎCHE

17

CARPACCIO 1, 2, 4, 7, 11, 14

TRUFFELMAYONAISE | ZONGEDROOGDE TOMAAT
KAPPERTJES | PARMEZAANSE KAAS

16

STEAK TARTAAR 1, 2, 4, 7, 8, 9, 11, 14

EIDOOIER | AUGURK | SJALOT | KAPPERTJES
PETERSELIE | KRISTALBROOD

16

ALLERGENEN: 1. GLUTEN • 2. MELK • 3. SOJA • 4. EI • 5. SELDERIJ • 6. PINDA'S • 7. NOTEN • 8. SESAMZAAD
9. VIS • 10. SCHAALDIEREN • 11. MOSTERD • 12. WEEKDIEREN • 13. LUPINE • 14. SULFIET



HOOFDGERECHTEN

FLAT IRON STEAK 1, 2, 4, 5, 7, 14
KNOLSELDERIJ | ROOMKAAS | GROENE KOOL
HAZELNOOT | ANIJS JUS
36

RUNDERWANG 2, 5, 14
AARDAPPELPUREE | ZOETE AARDAPPEL
KASTANJE | CHAMPIGNON
29

TONGSCHAR 2, 7, 9, 11, 14
RISOTTO | TOPINAMBOER | GIROLLES
WALNOTENKRUIM | VADOUVANS AUS
29

ZEETONG À LA MEUNIÈRE 2, 4, 9, 11, 14
BEURRE NOISETTE | KAPPERTJES | CITROEN
PETERSELIE | GEMENGDE SALADE | FRIET
48

RAVIOLI VAN EEKHOORNTJESBROOD V 1, 2, 4
KONINGSBOLEET | TROMPETTE DE LA MORT | COURGETTE
LANDCRESS | PARMEZAANSE KAASSAUS
27

RISOTTO V 2, 7, 14
PETERSELIEWORTEL | CEVENNES UI | GIROLLES
GROENE ASPERGE | HAZELNOOT
26

GEMENGDE SALADE 3.5 1, 2, 11, 14
SEIZOENSGROENTEN 4.5 2, 5
GEBAKKEN UI & CHAMPIGNONS 4.5 2
FRIET VAN FRIETHOES | MAYONAISE 5 2, 4, 11, 14
AARDAPPELPUREE 4 2

ALLERGENEN: 1. GLUTEN • 2. MELK • 3. SOJA • 4. EI • 5. SELDERIJ • 6. PINDA'S • 7. NOTEN • 8. SESAMZAAD
9. VIS • 10. SCHAALDIEREN • 11. MOSTERD • 12. WEEKDIEREN • 13. LUPINE • 14. SULFIET



GRILL SPECIALS

CÔTE DE BOEUF 700 GR | 80
2 PERSONEN | 30 MIN. BEREIDINGSTIJD

TOURNEDOS 200 GR | 36

RIBEYE 250 GR | 44

PIEPKUIKEN 450 GR | 32 14

KIES 2 SIDES
GEMENGDE SALADE 1, 2, 11, 14 | SEIZOENSGROENTEN 2, 5
FRIET 2, 4, 11, 14 | AARDAPPELPUREE 2

KIES 1 SAUS
RODE WIJN 2, 5, 14 | BEARNAISE 2, 4, 14 | BEURRE CAFÉ DE PARIS 1, 2, 3, 9, 11, 14
CHIMICHURRI 14 | PADDENSTOELEN 2, 5, 14

VALK KLASSIEKERS

TOMATENSOEP (V) 2, 5
GEHAKTBALLETJES | SLAGROOM | BASILICUM OLIE
9.5

SCHNITZEL 1, 2, 4, 5, 14
HARICOTS VERTS MET SPEK | CHERRYTOMAAT
FRIET | PEPERSAUS
23.5

DAME BLANCHE 1, 2, 4, 7
VANILLE-IJS | SLAGROOM | CHOCOLADE | AMANDEL
12

ALLERGENEN: 1. GLUTEN • 2. MELK • 3. SOJA • 4. EI • 5. SELDERIJ • 6. PINDA'S • 7. NOTEN • 8. SESAMZAAD
9. VIS • 10. SCHAALDIEREN • 11. MOSTERD • 12. WEEKDIEREN • 13. LUPINE • 14. SULFIET



BITES TO SHARE

PATA NEGRA 1, 2

OLIVE MARMALADE | CRISPY PUFF PASTRY
14

TRUFFLE CROQUETTES (4PCS) V 1, 2, 4, 5, 11, 14

TRUFFLE | COMTÉ | SPINACH
10

WHOLE WHEAT SOURDOUGH BREAD V 1, 2, 3, 8

SALTED BUTTER | OLIVE TAPENADE
5

SCALLOP IN SHELL (2PCS) 2, 9, 10

LEEK | SMOKED POTATO | HERRING CAVIAR
14

ARGENTINIAN PRAWN SKEWER (3PCS) 2, 4, 10

BLACK GARLIC | POTATO | 'NDUJA
12.5

OYSTER IRISH MÓR (1PC) 10, 14

RED WINE VINEGAR | SHALLOT | LEMON
4.5

ALLERGENS: 1. GLUTEN • 2. MILK • 3. SOYA • 4. EGG • 5. CELERY • 6. PEANUTS • 7. NUTS
8. SESAME • 9. FISH • 10. SHELLFISH • 11. MUSTARD • 12. MOLLUSCS • 13. LUPIN • 14. SULPHITE



STARTERS

CAULIFLOWER COUSCOUS **V** 2, 7, 11, 14

ROMANESCO | SMOKED ALMOND
PARMESAN CREAM | SPINACH

16

BURRATA **V** 2, 7, 11, 14

PEAR | PUMPKIN | MACADAMIA
SHISO | VINAIGRETTE

12

CRAB COCKTAIL 2, 4, 9, 10, 11, 14

ICEBERG LETTUCE | AVOCADO | GRAPEFRUIT
CUCUMBER SORBET | COCKTAIL SAUCE

18

GRAVAD LAX 2, 9, 11, 14

SALMON | RED CABBAGE | CRISPY MUSTARD
DILL | CRÈME FRAÎCHE

17

CARPACCIO 1, 2, 4, 7, 11, 14

TRUFFLE MAYONNAISE | SUN-DRIED TOMATO
CAPERS | PARMESAN CHEESE

16

STEAK TARTARE 1, 2, 4, 7, 8, 9, 11, 14

EGG YOLK | PICKLE | SHALLOT | CAPERS
PARSLEY | CRYSTAL BREAD

16

ALLERGENS: 1. GLUTEN • 2. MILK • 3. SOYA • 4. EGG • 5. CELERY • 6. PEANUTS • 7. NUTS
8. SESAME • 9. FISH • 10. SHELLFISH • 11. MUSTARD • 12. MOLLUSCS • 13. LUPIN • 14. SULPHITE



MAIN COURSES

FLAT IRON STEAK 1, 2, 4, 5, 7, 14

CELERIAC | CREAM CHEESE | GREEN CABBAGE
HAZELNUT | ANISE JUS

36

BEEF CHEEK 2, 5, 14

MASHED POTATO | SWEET POTATO
CHESTNUT | MUSHROOM

29

LEMON SOLE 2, 7, 9, 11, 14

RISOTTO | JERUSALEM ARTICHOKE | GIROLLES
WALNUT CRUMBLE | VADOUVAN SAUCE

29

SOLE À LA MEUNIÈRE 2, 4, 9, 11, 14

BEURRE NOISETTE | CAPERS | LEMON
PARSLEY | SIDE SALAD | FRIES

48

PORCINI MUSHROOM RAVIOLI V 1, 2, 4

KING BOLETE | TROMPETTE DE LA MORT | ZUCCHINI
LAND CRESS | PARMESAN SAUCE

27

RISOTTO V 2, 7, 14

PARSLEY ROOT | CEVENNES ONION | GIROLLES
GREEN ASPARAGUS | HAZELNUT

26

SIDE SALAD 3.5 1, 2, 11, 14

SEASONAL VEGETABLES 4.5 2, 5

FRIED ONION & MUSHROOMS 4.5 2

FRIET FROM FRIETHOES | MAYONNAISE 5 2, 4, 11, 14

MASHED POTATO 4 2

ALLERGENS: 1. GLUTEN • 2. MILK • 3. SOYA • 4. EGG • 5. CELERY • 6. PEANUTS • 7. NUTS
8. SESAME • 9. FISH • 10. SHELLFISH • 11. MUSTARD • 12. MOLLUSCS • 13. LUPIN • 14. SULPHITE



GRILL SPECIALS

CÔTE DE BOEUF 700 GR | 80

2 PERSONS | 30 MIN. PREPARATION

TOURNEDOS 200 GR | 36

RIBEYE 250 GR | 44

SPRING CHICKEN 450 GR | 32 14

CHOOSE 2 SIDES

SIDE SALAD 1, 2, 11, 14 | SEASONAL VEGETABLES 2, 5

FRIES 2, 4, 11, 14 | MASHED POTATO 2

CHOOSE 1 SAUCE

RED WINE 2, 5, 14 | BEARNAISE 2, 4, 14 | CAFÉ DE PARIS BUTTER 1, 2, 3, 9, 11, 14

CHIMICHURRI 14 | MUSHROOM 2, 5, 14

VALK CLASSICS

TOMATO SOUP (V) 2, 5

MEATBALLS | CREAM | BASIL OIL

9.5

SCHNITZEL 1, 2, 4, 5, 14

HARICOTS VERTS WITH BACON | CHERRY TOMATO

FRIES | PEPPER SAUCE

23.5

DAME BLANCHE 1, 2, 4, 7

VANILLE ICE CREAM | WHIPPED CREAM | CHOCOLATE | ALMOND

12

ALLERGENS: 1. GLUTEN • 2. MILK • 3. SOYA • 4. EGG • 5. CELERY • 6. PEANUTS • 7. NUTS
8. SESAME • 9. FISH • 10. SHELLFISH • 11. MUSTARD • 12. MOLLUSCS • 13. LUPIN • 14. SULPHITE