



ROOTZ

RESTAURANT

ALLERGEN INFORMATION

DO YOU HAVE AN ALLERGY? PLEASE INFORM YOUR WAITER



VEGETARIAN



VALK CLASSIC

VEGAN

VEGAN

ENJOY OUR LUNCH DISHES UNTIL 5:00 PM

ROOTZ LUNCH MENU

eggs

COUNTRY OMELETTE

COUNTRY HAM, VEGETABLES, AND POTATO, SERVED WITH YOUR CHOICE OF WHITE OR BROWN SOURDOUGH BREAD 14

OMELETTE

CHOICE OF BACON, CHEESE, HAM, OR SMOKED SALMON, SERVED WITH WHITE OR BROWN SOURDOUGH BREAD FROM. 13

DUTCH "UITSMIJTER"

CHOICE OF BACON, CHEESE, HAM, OR SMOKED SALMON, SERVED WITH WHITE OR BROWN SOURDOUGH BREAD FROM. 12

EGGS BENEDICT

TOASTED BRIOCHE, POACHED EGGS, PARMA HAM AND HOLLANDAISE SAUCE 12

EGGS ROYALE

TOASTED BRIOCHE, POACHED EGGS, SMOKED SALMON AND HOLLANDAISE SAUCE 14

salads

CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, TOMATO, GRILLED CHICKEN, ANCHOVIES AND PARMESAN CHEESE 17

GOAT CHEESE SALAD

GOAT CHEESE, MIXED GREENS, CROUTONS, FIGS, TOMATO, CUCUMBER AND HONEY-MUSTARD DRESSING 17

SALADE NIÇOISE

TATAKI-STYLE TUNA IN TEMPURA, MIXED GREENS, HARICOTS VERTS, EGG, TOMATO, CUCUMBER, OLIVES AND BABY POTATOES 19

CARPACCIO SALAD

THINLY SLICED BEEF TENDERLOIN, MIXED GREENS, TRUFFLE MAYONNAISE, TOMATO, PINE NUTS AND PARMESAN CHEESE 17

COMPLETE YOUR LUNCH AND TREAT YOURSELF:

SMALL SOUP OF YOUR CHOICE 3

FRIES WITH MAYONNAISE 4

LOADED FRIES WITH TRUFFLE MAYONNAISE, PARMESAN CHEESE AND RED CHILI 8

QUESTIONS ABOUT ALLERGENS? IF SO, PLEASE CONTACT ONE OF OUR COLLEAGUES

ENJOY OUR LUNCH DISHES UNTIL 5:00 PM

chef specials

STEAK SANDWICH

TOASTED BRIOCHE, SLOW-COOKED VEAL STEAK, LITTLE GEM LETTUCE, PARMESAN CHEESE, TRUFFLE MAYONNAISE AND SALSA VERDE. SERVED WITH FRIES 16



AVOCADO TOAST

TOASTED WHITE OR WHOLE WHEAT SOURDOUGH WITH A FRESH AVOCADO MOUSSE, MINT AND LIME ZEST. TOPPED WITH LITTLE GEM, FINELY SLICED CUCUMBER AND EGG 13
OPTIONAL: ADD SALMON OR CHICKEN +4



FOCACCIA WITH GOAT CHEESE CREAM

A COLORFUL AND FLAVORFUL SANDWICH WITH BEETROOT HUMMUS, HAZELNUTS, GOAT CHEESE CREAM, ROMAINE LETTUCE, CAPERS AND ROASTED BELL PEPPER SAUCE 13



CLUBSANDWICH CHICKEN

TOASTED FLATBREAD WITH GRILLED CHICKEN, TOMATO, EGG, BACON, CHEESE AND MUSTARD CREAM. SERVED WITH FRIES 15

½ CLUBSANDWICH CHICKEN 9



CARPACCIO SANDWICH

THINLY SLICED BEEF TENDERLOIN ON A RUSTIC WHITE OR BROWN ROLL WITH PINE NUTS, TRUFFLE MAYONNAISE AND ROCKET 14

TUNA SALAD

TUNA SALAD ON A RUSTIC WHITE OR BROWN ROLL WITH RED ONION, CAPERS AND EGG 12

TUNA MELT

TUNA SALAD WITH MELTED CHEESE ON A RUSTIC WHITE OR BROWN ROLL, WITH RED ONION, EGG AND CAPERS 13

SMOKED SALMON

NORWEGIAN SMOKED SALMON ON A RUSTIC WHITE OR BROWN ROLL ON RED ONION AND LEMON MAYONNAISE 12



LUNCH TRIO MEAT

CARPACCIO WITH TRUFFLE MAYONNAISE AND PARMESAN CHEESE, TOMATO SOUP, BEEF CROQUETTE WITH MUSTARD, SERVED WITH WHITE OR BROWN SOURDOUGH BREAD 14

LUNCH TRIO FISH

SMOKED MACKEREL RILLETES, LOBSTER BISQUE, SHRIMP CROQUETTE WITH LEMON MAYONNAISE, SERVED ON WHITE OR BROWN SOURDOUGH BREAD 16



LUNCH TRIO VEGETARIAN

AVOCADO MOUSSE WITH CUCUMBER AND EGG, VEGETARIAN CROQUETTE WITH MUSTARD AND TOMATO SOUP, SERVED WITH WHITE OR BROWN SOURDOUGH BREAD 14



VALK CROQUETTES

TWO BEEF CROQUETTES WITH MUSTARD, SERVED WITH WHITE OR BROWN SOURDOUGH BREAD 11

sandwiches

QUESTIONS ABOUT ALLERGENS? IF SO, PLEASE CONTACT ONE OF OUR COLLEAGUES

AVAILABLE ALL DAY (12.00 PM - 21.00 PM)

SOUPS



TOMATO SOUP

CRÈME FRAÎCHE AND SPRING ONION 8

TOM YUM SOUP

MILDLY SPICY THAI SOUP WITH GRILLED CHICKEN, BEAN SPROUTS AND BOK CHOY 9

LOBSTER BISQUE

CREAMY LOBSTER BISQUE WITH CRAYFISH, DELICATELY FLAVORED WITH COGNAC 10

starters



BEEF CARPACCIO

THINLY SLICED TENDERLOIN WITH TRUFFLE MAYONNAISE, PINE NUTS,
PARMESAN CHEESE AND ROCKET 14



WATERMELON TARTARE

MARINATED WATERMELON WITH AVOCADO, SHALLOT, GINGER AND SESAME 13

PEKING DUCK ROLLS WITH HOISIN

PANCAKES FILLED WITH PEKING DUCK, SWEET AND SOUR CUCUMBER, SPRING ONION
AND RED CHILI 14

SALMON & CRAYFISH TARTARE

MARINATED WITH LIME AND DILL, SERVED WITH RADISH, PICKLED CUCUMBER
AND SOURDOUGH CRISP 13

TIP OF MARLIJN
VAN DER VALK



STEAK TARTARE

BEEF TENDERLOIN TARTARE WITH PICKLES, CAPERS, SHALLOT AND AN EGG YOLK CREAM 14

TONATO VITELLO

TATAKI-STYLE TUNA IN TEMPURA, WITH VEAL MAYONNAISE, CRISPY SEAWEED AND CAPERS 15

AVAILABLE ALL DAY (12.00 PM -21.00 PM)

meal salads



CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, TOMATO, GRILLED CHICKEN, ANCHOVIES AND PARMESAN CHEESE 17



GOAT CHEESE SALAD

GOAT CHEESE, MIXED GREENS, CROUTONS, FIGS, TOMATO, CUCUMBER AND HONEY-MUSTARD DRESSING 17

SALADE NIÇOISE

TATAKI-STYLE TUNA IN TEMPURA, MIXED GREENS, HARICOTS VERTS, EGG, TOMATO, CUCUMBER, OLIVES AND BABY POTATOES 19

CARPACCIO SALAD

THINLY SLICED BEEF TENDERLOIN, MIXED GREENS, TRUFFLE MAYONNAISE, TOMATO, PINE NUTS AND PARMESAN CHEESE 17

fish dishes



DOVER SOLE

THREE PAN-FRIED DOVER SOLES WITH REMOULADE SAUCE AND LEMON 29

RED SNAPPER FILLET

PAN-FRIED WITH SKIN ON, SERVED WITH MASHED POTATOES, LOBSTER SAUCE AND PORCINI MUSHROOMS 25

SALMON FILLET

PAN-FRIED WITH SKIN ON, SERVED WITH SEASONAL VEGETABLES AND HOLLANDAISE SAUCE 26

CATCH OF THE SEASON

SPECIAL FROM OUR FISHMONGER, SERVED WITH AN APPROPRIATE SAUCE

YOUR MAIN COURSE IS SERVED WITH BUTTERHEAD LETTUCE, FRIES AND MAYONNAISE

WHITE WINE RECOMMENDATIONS

CHARDONNAY FRANCE DOMANE GAYDA	🍷 6		🍷 32,5
SAUVIGNON BLANC FRANCE DOMAINE DU HAUT PERRON	🍷 6,5		🍷 35
PINOT GRIGIO ITALY CECILIA BERETTA	🍷 6		🍷 32,5
VIURA SPAIN VOCHÉ RIOJA BLANCO	🍷 7,5		🍷 37,5

AVAILABLE ALL DAY (12.00 PM -21.00 PM)

meat dishes

GUINEA FOWL

ROLLED GUINEA FOWL WITH MUSHROOMS, ASPARAGUS, WARM POTATO SALAD AND PARSLEY CREAM 25

VEAL RIBEYE

GRILLED RIBEYE WITH CHIMICHURRI, GREEN ASPARAGUS AND CRISPY POLENTA 28



CLASSIC SCHNITZEL

WITH HERB BUTTER, LEMON, CAPERS, AND YOUR CHOICE OF SAUCE 22

SCHNITZEL A1

WITH MUSHROOMS, BACON, ONION, CHEESE AND YOUR CHOICE OF SAUCE 25

FILLET OF BEEF

WITH HARICOTS VERTS, CELERIAC, TOMATO AND PEPPER SAUCE 26



CHICKEN SATAY

WITH SPICY BEANS, KROEPOEK, SEROENDENG AND PEANUT SAUCE 22



CHATEAUBRIAND (FOR 2 PEOPLE)

SLICED TENDERLOIN WITH CRISPY BACON, MUSHROOMS, ONIONS, SERVED WITH BEARNAISE SAUCE AND PEPPER SAUCE 33.PER PERSON

VALK BURGER

ON A BRIOCHE BUN WITH BBQ SAUCE, PICKLES, TOMATO, BACON AND CHEESE 22

RED WINE RECOMMENDATIONS

MERLOT FRANCE BRIQUE D'OR	6		32.5
TEMPRANILLO/GRACIANO SPAIN VOCHÉ CRIANZA	7.5		37.5
PRIMITIVO ITALY BORGIO DEI TRULLI	7.5		32.5
PINOT NOIR MOLDOVA PUCARI	7.5		37.5

vegetarian(vegan)



VEGETARIAN WELLINGTON

MUSHROOMS WRAPPED IN CRISPY PUFF PASTRY, WITH SEASONAL VEGETABLES AND PARSLEY SAUCE 28



RISOTTO

GREEN ASPARAGUS, SPRING HERBS, PARMESAN CHEESE, AND SOURDOUGH CRUMBLE 23

VEGAN MUSHROOM SCHNITZEL

WITH SALSA VERDE, ROCKET, ROASTED TOMATO, AND SEASONAL VEGETABLES 23

YOUR MAIN COURSE IS SERVED WITH BUTTERHEAD LETTUCE, FRIES AND MAYONNAISE

QUESTIONS ABOUT ALLERGENS? IF SO, PLEASE CONTACT ONE OF OUR COLLEAGUES

AVAILABLE ALL DAY (12.00 PM -21.00 PM)

sides

LOADED FRIES WITH PARMESAN CHEESE, TRUFFLE MAYONNAISE AND RED CHILI 8

 SOURDOUGH ROLLS, WHITE AND BROWN, WITH HERB BUTTER AND MACKEREL RILLETES 7

GREEN SALAD 5

SEASONAL VEGETABLES 5

SAUCE OF YOUR CHOICE:

PEPPER SAUCE, MUSHROOM SAUCE, BEARNAISE SAUCE, HOLLANDAISE SAUCE 3

desserts

 **VALK SORBET**
WITH THREE TYPES OF ICE CREAM, FRESH FRUIT AND STRAWBERRY SAUCE 10

CHOCOLATE MOUSSE
MADE WITH DARK CHOCOLATE, WHITE CHOCOLATE JELLY AND MANGO SORBET 11

 **DAME BLANCHE**
VANILLA ICE CREAM, WHIPPED CREAM AND WARM CHOCOLATE SAUCE 9

GRAND MANDARIJN
PANNA COTTA, SORBET, JELLY, ALMOND CRUMBLE AND PISTACHIO MERINGUE 11

DUTCH STRAWBERRIES
VANILLA CURD, DUTCH STRAWBERRIES AND VANILLA ICE CREAM 13

COFFEE COMPLETE
COFFEE OR TEA OF YOUR CHOICE, SERVED WITH DELIGHTFUL SMALL TREATS 9