



KOOSIE

PREMIUM QUALITY

DINNER

STARTERS

MEAT



RIBEYE 13.50
Thinly sliced smoked beef ribeye - cornichons - olives - hoisinmayonnaise - mustard seeds - small onions

CARPACCIO 12.75
Black Angus beef - rocket - truffle mayonnaise - Parmesan cheese - radish
Supplement foie de canard 3.50

IBERICO 13.50
Thinly sliced Pata Negra ham - grilled zucchini - structures of tomato - herb lettuce - olive oil

SOUPS



FISH SOUP 9.50
Broth of shellfish - crayfish - prawn - Dutch shrimps - fennel - spring onion

TOMATO SOUP 6.25
Garnish of meat balls - spring onion

ONION SOUP 6.25
Cheese onion bread crouton - spring onion

FISH



SALMON 13.50
Marinated Scottish salmon - foam of yogurt - apple - fennel - dill - herb lettuce - bulgur

LOBSTER BELLE VUE 19.50
1/2 lobster - lettuce - tomato - boiled egg - crayfish - cocktail mayonnaise

KINGFISH 14.50
Tartar of Yellowtail Kingfish - cucumber - soy pearls - Yuzu - avocado - wakame - green radish

TOMATO CREVETTE 13.75
Tomato - Dutch shrimps - cucumber - mango - lettuce - croquette of Dutch shrimps - cocktail mayonnaise

VEGETARIAN



CAESAR SALAD 10.00
Yogurt dressing - avocado cream - boiled egg - Parmesan cheese - vegetable crisps
With crispy chicken 12.75
With grilled prawns 14.00

BURRATA CHEESE 13.50
Structures of tomato - burrata - cream of basil - crostini with pate of olives

DID YOU KNOW...

Van der Valk hotels & restaurants was founded in 1939!

Please inform us of any allergies or dietary wishes.



KOOSIE

PREMIUM QUALITY

DINNER

MAIN COURSES

MEAT



- DUO OF LAMB** 25.50
Roasted lamb chops - rumpfilet of lamb - sauce of ras el hanout and parsley
- BREADED ESCALOPE** 17.00
Lemon - remoulade sauce
- PORK TENDERLOIN** 19.25
Dutch free range pork - Iberico ham - wild mushroom sauce
- MAC CHEF** 17.50
Black Angus burger - onion chutney - bacon - tomato - Cheddar cheese - brioche bread - tomato ketchup
- ENTRECOTE** 26.50
Grain fed beef entrecote - 300 gram - black garlic sauce
- TOURNEDOS** 26.50
Tenderloin steak - pepper- or béarnaise sauce
- ORIENTAL CHICKEN** 20.50
Grilled chicken thighs - noodles - pak choi - wild mushrooms - Teriyaki sauce
- SURF & TURF** 32.50
Beef entrecote - 1/2 lobster - roasted tomato - béarnaise sauce
- CHATEAUBRIAND** 27.50 p.p.
Double tenderloin - sliced - pepper & béarnaise sauce
This dish is served per 2 persons only.

CHEF'S SPECIAL

Weekly changing specialty of our Chef!
Our waiters are happy to inform you about today's special!
DAILY PRICE

FISH



- LINGUINE PRAWNS** 22.50
Linguine - prawns - spring onion - roasted tomato - romanesco - creamy sauce of shellfish
- FISH TASTING** 22.50
Salmon - prawn - sea bass - sauce of lemongrass
- LOBSTER THERMIDOR** 37.50
Whole lobster - au gratin - spinach - Cognac and mustard sauce
- NORTH SEA SOLE** 29.00
Pan fried - lemon - remoulade sauce
Supplement Picasso 3.50

VEGETARIAN



- PASTA** 18.50
Grilled vegetables - green asparagus - roasted allspice and tomato sauce
- VEGETABLE CURRY** 18.50
Spicy bulgur - romanesco - carrots - zucchini - coconut curry - coriander oil - roasted tomato

SENIOR DISHES

MEAT



- PORK TENDERLOIN** 15.00
Dutch free range pork - Iberico ham - wild mushroom sauce
- TOURNEDOS** 17.50
Black Angus beef - pepper- or béarnaise sauce
- BREADED ESCALOPE** 14.00
Lemon - remoulade sauce

FISH



- SCOTTISH SALMON** 15.50
Salmon - Hollandaise sauce



VEGETARIAN



- VEGETABLE CURRY** 14.00
Spicy bulgur - romanesco - carrots - zucchini - coconut curry - coriander oil - roasted tomato

