



**STARTERS**

**MEAT**



**VITELLO TONNATO** 14.00  
Roasted veal - tuna mayonnaise - herb lettuce - fried capers - olives

**CARPACCIO** 12.75  
Black Angus beef - rocket - truffle mayonnaise - Parmesan cheese - radish  
*Supplement foie de canard 4.00*

**IBERICO** 13.50  
Thinly sliced Pata Negra ham - structures of tomato - buffalo mozzarella - cream of basil - crispy of Parmesan

**SOUPS**



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

**TOMATO SOUP** 6.25  
Garnish of meat balls - spring onion

**CHICKEN SOUP** 6.25  
Noodles - spring onion - chicken breast

**FISH**



**SALMON** 13.75  
Smoked salmon - avocado - yoghurt - cucumber - shallot - lemon vanilla oil

**TUNA & CALAMARI** 14.50  
Tartar of red tuna - crispy calamari - cream of eggplant - spiced aioli - candied sweet pepper

**COCKTAIL CREVETTE** 14.50  
Dutch shrimps - cocktail mayonnaise - cucumber - lettuce - lemon

**VEGETARIAN**



**CAESAR SALAD** 10.50  
Yogurt dressing - avocado cream - boiled egg - Parmesan cheese - vegetable crisps  
*With crispy chicken 13.00*  
*With grilled prawns 15.00*

**BUFFALO MOZZARELLA** 13.50  
Structures of tomato - buffalo mozzarella - cream of basil - crispy of Parmesan

**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



**CHATEAUBRIAND** **27.50 p.p.**  
 Double tenderloin – sliced – pepper & Stroganoff sauce  
*This dish is served per 2 persons only.*

**RIBEYE** **26.00**  
 On the plancha baked beef ribeye – 250 gram – herb butter

**VEAL PICANHA** **23.50**  
 On the plancha baked veal – brown veal stock – tarragon

**BREADED ESCALOPE** **17.00**  
 Lemon – remoulade sauce

**GRILL BURGER** **17.50**  
 Black Angus burger – onion chutney – bacon – tomato – Cheddar cheese – black brioche bread – tomato ketchup

**TOURNEDOS** **26.50**  
 Tenderloin steak – pepper- or Stroganoff sauce

**POUSSIN** **19.50**  
 Spring chicken – garlic – thyme – lemon mayonnaise

**PORK BELLY & PRAWN** **20.00**  
 Crispy pork belly – prawn – hoisin & ginger sauce

#### CHEF'S SPECIAL

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

#### FISH



**COD** **21.75**  
 On the skin baked cod fillet – croquette of risotto – Hollandaise sauce

**FISH TASTING** **23.75**  
 Scottish salmon – prawn – sea bass – mussels – sauce of saffron

**NORTH SEA SOLE** **29.50**  
 Pan fried – lemon – remoulade sauce  
*Supplement Picasso 4.00*

#### VEGETARIAN



**VEGA BEYOND BURGER** **17.50**  
 Black brioche bun – onion chutney – tomato – grilled zucchini – Cheddar cheese

**VEGETABLE CURRY** **18.50**  
 Spicy bulgur – romanescos – grilled zucchini – coconut curry – roasted tomato

### SENIOR DISHES

#### MEAT



**TOURNEDOS** **17.50**  
 Black Angus beef – pepper-or Stroganoff sauce

**BREADED ESCALOPE** **14.00**  
 Lemon – remoulade sauce

#### FISH



**SCOTTISH SALMON** **15.50**  
 Salmon – Hollandaise sauce



#### VEGETARIAN



**VEGETABLE CURRY** **14.00**  
 Spicy bulgur – romanescos – grilled zucchini – coconut curry – roasted tomato

