

TOOS

RESTAURANT

CHEF'S MENU

HOTEL ARRANGEMENTS



CHEF'S MENU

Dear Guest,

Today, you can enjoy a 3-course menu specially crafted by our head chef. All dishes on this menu marked with a chef's hat 🍳 can be selected for your 3-course dinner. Dishes without a chef's hat are also available; however, a supplementary charge (indicated next to the dish) applies.

Would you like to expand your menu to a 4-course dinner? This is of course, possible for an additional fee of 5.00. You then have the option to add a soup of your choice from our menu.

If you have any questions, please feel free to ask our staff.

They will be happy to assist you.

ALLERGEN INFORMATION

Do you have an allergy?
Always inform your waiter so that our kitchen can take it into account.



VEGETARIAN
OPTION AVAILABLE



VEGETARIAN



VALK
CLASSIC

VEGAN
VEGAN



VEGAN*
VEGETARIAN
OPTION AVAILABLE

Toos Favourites

Aperitif

Goldengirl cocktail

Glamour in a flute. A fresh and light bubble. This glitter cocktail should not be missed on a night out. The goldengirl cocktail is therefore also a favourite with Grandma Toos as an aperitif with friends and family 10.⁵

Toos Rosé

Indulge your senses with TOOS Rosé, an enchanting wine from the popular wine region, the Provence. The best rosé wines, including TOOS, come from Provence. This special Rosé is made with fresh grapes picked at night and pressed immediately. This creates a fresh and fruity taste 6.⁵

Starter

Prawn cocktail

Fresh Norwegian prawns with a touch of avocado, a hint of lemon, cocktail sauce and parsley topped with a soft quail egg and slightly salty herring caviar 15

 Toos suggestion Cecilia Beretta | Pinot Grigio | Italy + 7.²⁵

Main course

Tournedos Rossini

Beef tenderloin with duck liver, sweet gravy with a hint of Madeira wine, truffle, crisp green asparagus, fresh-sweet vine tomatoes, potato 49

 Toos suggestion Sonsierra | Rioja + Tempranillo | Spain + 8

Dessert

Toos Favourite Dessert

A favourite dessert of Toos with as basis delicious chocolate, sweet caramel sauce, a soft custard and buttery mascarpone combined with a coffee with Amaretto. All of Mrs Toos' favourite ingredients incorporated into a delicious dessert 9.⁵

 Toos suggestion Barros | Ruby Port | Portugal + 5.⁵

Toos High Tea

Come along for our delicious Toos High Tea and enjoy delicious savoury and sweet snacks. Toast new memories together with a glass of bubbles and indulge in a tiered tray full of goodies. Adults 29.⁵ p.p. and children 14.⁷⁵ p.p.

STARTERS

Breadboard

White tear bread baked in herb butter with soft aioli and spicy tapenade 8.²⁵

Amuse-bouche with a glass of bubbly

Your waiter or waitress will be more than happy to tell you about the amuse of the day 7.⁵

SOUPS

VEGAN* **Tomato soup**

Fresh tomato soup with spicy meatballs, cream and a crunchy foccacia crouton with creamy herb cheese

Gratinated onion soup

Smoked onion soup with crispy gruyere toast

VEGAN* **Thai pumpkin soup**

Lightly spicy Thai pumpkin soup with chorizo sausage and a steamed bun

Questions about allergens? If so, please contact one of our colleagues!

STARTERS

Gravad lax in beetroot

Scandinavian marinated salmon with sour green apple, crunchy croutons, herb salad and a mild herb mayonnaise

Bruschetta

Tender steak strips with sautéed mushrooms, spicy blue cheese, rocket and a sour balsamic reduction

Red onion tarte tatin

A tarte tatin of red onion, spicy mayflower goat cheese, rocket and crunchy pecans +4

VEGAN Baked leek

With soft cream cheese, crunchy hazelnuts and croutons, garden cherries and truffle oil

Beef carpaccio

Tender meat from Brazilian grain-fed beef, combined with tangy Grana Padano cheese, spicy rocket, crunchy pine nuts, fresh-sweet tomatoes and a mild truffle mayonnaise

Prawn cocktail

Fresh Norwegian prawns with a touch of avocado, a hint of lemon, cocktail sauce and parsley topped with a soft quail egg and slightly salty herring caviar +5

SALADS

* **SGoat cheese salad**

A mixed salad with soft goat cheese, crispy bacon, roasted sweet potatoes, fresh-sweet apples, onions, sweet and sour tomatoes and a honey mustard dressing +6.⁵

Mixed salad

A salad mix with fresh-sweet pear, roasted hazelnuts, tangy blue cheese, bundle mushrooms, fresh cherry tomatoes, figs and a sweet and sour balsamic dressing +6.⁵

Carpaccio salad

A mixed salad with spicy Grana Padano cheese, salty olives, red onion, crunchy pine nuts and a sweet and sour balsamic dressing +6.⁵

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MAIN COURSES

HOME DISH

Every day, our kitchen team prepares the most delicious dishes for our staff. These meals are often new recipes for an upcoming menu or simply tasty and straightforward. Guests frequently ask what our staff is eating, and we call this the 'Home dish'. This term has been around since our early days. Can't decide? Ask our staff about today's Home dish!

FISH

North Sea sole meunière

3 Tender North Sea sole sautéed in butter with ravigote sauce +10.⁵

Catch of the day

Your waiter or waitress will be more than happy to tell you about the catch of the day

Siracha marinated skrei

With soft corn cream, coloured carrot and a flavoursome ginger beurre blanc

Salmon

Norwegian salmon with a slightly spicy tapenade of hazelnut, rocket, roasted parsnip and a fondant potato +10.⁵

MEAT

Beef hachee

Tender beef with stewed pear and soft mashed potatoes

Pork tenderloin

Dutch pork tenderloin with soft brie, seasonal vegetables and a full port gravy

Fillet steak

Brazilian fillet steak with tender pumpkin mousseline, seasonal vegetables and a slightly spicy pepper sauce +4

Chateaubriand

A tender 400-gram chateaubriand (for 2 people) with soft potato mousseline, seasonal vegetables, flavourful gravy and a slightly spicy pepper sauce +11.⁵ per person

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Steak on a rock

Experience a culinary sensation with our Steak on a Rock! Served on a glowing lava stone, heated to 400 °C. At the table, you prepare your steak exactly as you like it best, from pink to well-done. Served with three kinds of sauce +11.⁵

Venison steak

A tender venison steak with a soft mousseline of pumpkin, sautéed mushrooms, sweet shallots, Ruby Port and a full gravy +8.⁵

Shortrib

With a rocket potato mash, sweet shallots and a full red wine gravy topped with fresh rosemary +10.⁵

Tagliatelle carbonara

Tagliatelle with crispy bacon, rocket, Parmesan cheese and truffle

Black Angus burger

Black Angus meat with melted cheddar, crispy bacon, fried egg, fresh-sweet tomatoes, pickle, an onion nest, mild truffle mayonnaise and little gem salad +3.⁵

Saté of chicken thighs

Chicken thighs with sweet and sour atjar relish, fries, prawn crackers, peanut sauce and crispy fried onions


Tournedos Rossini

Beef tenderloin with duck liver, sweet gravy with a hint of Madeira wine, truffle, crisp green asparagus, fresh-sweet vine tomatoes, potato +10.⁵

VAN DER VALK SCHNITZELS

 **Natural**
With lemon

 **Hoorn**
With fried mushrooms, onion
and bacon

 **Tex Mex**
With melted cheddar,
guacamole en tomato salsa

VEGETARIAN/VEGAN

Tagliatelle pesto

Fresh tagliatelle with pumpkin, soft goat cheese and crunchy walnuts

VEGAN Katsu bowl

Coconut rice with vegan schnitzel, fresh cucumber, radishes and a slightly spicy hoisin sauce +5.⁵

VEGAN Vegan burger

A plant-based burger with vegan cheddar cheese, fresh tomatoes, avocado, mixed lettuce, fried onion and a sweet barbecue sauce

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SIDES

Crispy fried potatoes
with mayonnaise 4.⁵

Chips with Parmesan cheese
and soft truffle mayonnaise 6

Crispy sweet potato fries with
and soft truffle Mayonnaise 5.⁵

Coconut rice
with spring onion 4.⁵

Seasonal vegetables 4.⁵

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DESSERTS

Van der Valk coupe

A delicious coupe with a combination of crunchy cookie dough ice cream, salted caramel ice cream, Oreo ice cream and a tuft of whipped cream

VEGAN* Sorbet

A coupe with soft mango, raspberry and orange sorbet, fresh fruit and whipped cream

VEGAN Fresh fruit salad

A fruit bowl with sweet pieces of cantaloupe melon, fresh watermelon, sweet grapes and pineapple pieces

Classic Dame Blanche

The Van der Valk Dame Blanche, the way you know it: three scoops of vanilla ice cream, chocolate sauce and whipped cream

Dame blanche 2.0

Soft vanilla parfait, sweet chocolate sauce and whipped cream. Handmade with the finest ingredients, by our local master patissier from Enkhuizen +6.⁵

VEGAN Crème brûlée

Vanilla cream with a touch of Grand Marnier and soft tangerine sorbet +3.⁵

Carrot cake

Soft carrot cake with a sweet and sour vanilla crème fraîche, sweet white chocolate chips and cinnamon ice cream +3.⁵

Selection of cheeses

A tasty cheese board from Kaashuys Swaegh with sweet apple syrup, crunchy walnuts and fig bread +5

Toos Favourite Dessert

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ENJOY TOOS ROSÉ AT HOME TOO!



Liefs Toos

Order via:
www.toos.nu