

TOOS

RESTAURANT

CHEF'S MENU



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

ABOUT RESTAURANT TOOS

Welcome to Restaurant TOOS. My name is Tessa van der Valk, 4th generation Van der Valk and grandchild of Gerrit and Toos van der Valk. It is with great pride that I run Van der Valk Hotel Hoorn and together with all our employees we make a difference every day.

Our a la carte restaurant, Restaurant TOOS, is named after and inspired by my grandmother, Toos van der Valk. The hospitality, the warm family feeling and her love for gastronomy is something we would like to convey to you. Getting together while enjoying delicious food and drinks in a warm and homely atmosphere has always been important to us. These family values are at the heart of her success and are still the foundation of our family business after 150 years.

Mrs Toos van der Valk, surrounded by a large, loving family and her 38 grandchildren and 48 great-grandchildren hopes that the strong family ties and values of learning from each other will continue through future generations. She hopes that these family values, which are so important in the beautiful family business, will serve as the foundation for success for years to come. She is also confident of that, because each succeeding Van der Valk generation is instilled with our family values from an early age.

In addition, as a family, we believe it is important to do business locally. By sourcing locally, we invest directly in the growth and well-being of our own community. Moreover, this contributes to sustainability as products come from nearby. Being local also gives us the opportunity to offer unique, artisanal products. These local ingredients can therefore be found on our menu and in our dishes.

Handwritten by Mrs Toos van der Valk herself, the menu reflects her personal preferences. The menu, under Toos Favorites, features her own wine (Toos Rosé) and some of her favourite dishes. We wish you a nice get-together with delicious food and drinks at Restaurant TOOS. Make it a nice warm memory.

With hospitable greetings,

Tessa van der Valk, General Manager

and all employees of Van der Valk Hotel Hoorn



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.

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

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

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

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

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

MAIN COURSES

FISH

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

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


Tagliatelle carbonara


Tagliatelle with crispy bacon, rocket, Parmesan cheese and truffle


Saté of chicken thighs

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

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 Vegan burger

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

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

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

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 Grandma Toos' favourite ingredients incorporated into a delicious dessert

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

ENJOY TOOS ROSÉ AT HOME TOO!



Liefs Toos

Order via:
www.toos.nu