

# TOOS

RESTAURANT

## DINNER MENU





# 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

## 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.<sup>5</sup>

### 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.<sup>5</sup>

## 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.<sup>25</sup>

## 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.<sup>5</sup>

 Toos suggestion Barros | Ruby Port | Portugal + 5.<sup>5</sup>

### 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.<sup>5</sup> p.p. and children 14.<sup>75</sup> p.p.

# STARTERS

## CHEF'S MENU

3-course menu of the chef 46.<sup>5</sup>

4-course menu of the chef 51.<sup>5</sup>

[Ask our staff for more information](#)

## STARTERS

### Breadboard

White tear bread baked in herb butter with soft aioli and spicy tapenade 8.<sup>25</sup>

### 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.<sup>5</sup>

## SOUPS



### VEGAN\* Tomato soup

Fresh tomato soup with spicy meatballs, cream and a crunchy foccacia crouton with creamy herb cheese 7.<sup>5</sup>

### Gratinated onion soup

Smoked onion soup with crispy gruyere toast 8.<sup>5</sup>

### VEGAN\* Thai pumpkin soup

Lightly spicy Thai pumpkin soup with chorizo sausage and a steamed bun 8.<sup>5</sup>

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

# STARTERTS

## Gravad lax in beetroot

Scandinavian marinated salmon with sour green apple, crunchy croutons, herb salad and a mild herb mayonnaise 15.<sup>5</sup>

 Our suggestion Beau roy | Chablis Premier Cru | France + 6.<sup>75</sup>

## Bruschetta

Tender steak strips with sautéed mushrooms, spicy blue cheese, rocket and a sour balsamic reduction 15.<sup>5</sup>

 Our suggestion Sonsierra | Rioja + Tempranillo | Spain + 8

## Red onion tarte tatin

A tarte tatin of red onion, spicy mayflower goat cheese, rocket and crunchy pecans 15

 Our suggestion M-Selection | Pinot Grigio | Chile + 5.<sup>5</sup>

## **VEGAN** Baked leek

With soft cream cheese, crunchy hazelnuts and croutons, garden cherries and truffle oil 15

 Our suggestion M-Selection | Chardonnay | Chile + 5.<sup>5</sup>

## 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 16

 Our suggestion Toos Rosé | Grenache + Syrah | France + 6.<sup>5</sup>

## SALADS

### \* Goat 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 17.<sup>5</sup>

 Our suggestion Jean-Max-Roger | Sancerre | France + 7.<sup>5</sup>

### 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 18.<sup>5</sup>

 Our suggestion M-Selection | Pinot Grigio | Chile + 5.<sup>5</sup>

### Carpaccio salad

A mixed salad with spicy Grana Padano cheese, salty olives, red onion, crunchy pine nuts and a sweet sour balsamic dressing 19.<sup>25</sup>

 Our suggestion Toos Rosé | Grenache + Syrah | France + 6.<sup>5</sup>

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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! 22.<sup>5</sup>

## FISH

### North Sea sole meunière

3 Tender North Sea sole sautéed in butter with ravigote sauce 29.<sup>25</sup>  
🍷 Our suggestion M-Selection | Chardonnay | Chile + 5.<sup>5</sup>

### Catch of the day

Your waiter or waitress will be more than happy to tell you about the catch of the day 25.<sup>75</sup>

### Siracha marinated skrei

With soft corn cream, coloured carrot and a flavoursome ginger beurre blanc 27.<sup>5</sup>  
🍷 Our suggestion M-Selection Rose | Syrah | Spain + 5.<sup>5</sup>

### Salmon

Norwegian salmon with a slightly spicy tapenade of hazelnut, rocket, roasted parsnip and a fondant potato 26.<sup>5</sup>  
🍷 Our suggestion Toos Rosé | Grenache + Syrah | France + 6.<sup>5</sup>

## MEAT

### Beef hachee

Tender beef with stewed pear and soft mashed potatoes 24.<sup>5</sup>  
🍷 Our suggestion Fabiano Valpolicella | Corvina | Italy + 7.<sup>25</sup>

### Pork tenderloin

Dutch pork tenderloin with soft brie, seasonal vegetables and a full port gravy 26.<sup>5</sup>  
🍷 Our suggestion Dos Camelidos | Cabernet Sauvignon | Chile + 7.<sup>25</sup>

### Fillet steak

Brazilian fillet steak with tender pumpkin mousseline, seasonal vegetables and a slightly spicy pepper sauce 27.<sup>5</sup>  
🍷 Our suggestion M-Selection | Merlot | Chile + 5.<sup>5</sup>

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### Chateaubriand

A tender 400-gram chateaubriand (for 2 people) with soft potato mousseline, seasonal vegetables, flavourful gravy and a slightly spicy pepper sauce. 35 per person

 Our suggestion Staphyle | Malbec | Spain + 6

### Special **Steak on a rock | 180 grams**

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 sauces 35

 Our suggestion M-Selection | Cabernet Sauvignon | Chile + 5.<sup>5</sup>

### Venison steak

A tender venison steak with a soft mousseline of pumpkin, sautéed mushrooms, sweet shallots, Ruby Port and a full gravy 28.<sup>5</sup>

 Our suggestion Sonsierra | Rioja + Tempranillo | Spain + 8

### Shortrib

With a rocket potato mash, sweet shallots and a full red wine gravy topped with fresh rosemary 26.<sup>5</sup>

 Our suggestion M-Selection | Cabernet Sauvignon | Chile + 5.<sup>5</sup>

### Tagliatelle carbonara

Tagliatelle with crispy bacon, rocket, Parmesan cheese and truffle 24.<sup>75</sup>

 Our suggestion Sonsierra | Tempranillo Blanco | Spain + 7.<sup>5</sup>

### 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 24.<sup>5</sup>

 Our suggestion Staphyle | Malbec | Spain + 6

### Saté of chicken thighs

Chicken thighs with sweet and sour atjar relish, fries, prawn crackers, peanut sauce and crispy fried onions 24.<sup>75</sup>

 Our suggestion Toos Rosé | Grenache + Syrah | France + 6.<sup>5</sup>

## VAN DER VALK SCHNITZELS

### Natural

With lemon 22.<sup>5</sup>

 Our suggestion

Esk Valley | Sauvignon Blanc |

New Zealand + 8.<sup>5</sup>

### Hoorn


With fried mushrooms, onion and bacon 24.<sup>5</sup>

 Our suggestion

M-Selection | Merlot | Spain + 5.<sup>5</sup>

### Tex Mex

With melted cheddar, guacamole en tomato salsa 24.<sup>5</sup>

 Our suggestion

Toos Rosé | Grenache + Syrah | France + 6.<sup>5</sup>

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## VEGETARIAN/VEGAN

### ✔ Tagliatelle pesto

Fresh tagliatelle with pumpkin, soft goat cheese and crunchy walnuts 23.<sup>5</sup>

🍷 *Our suggestion* Sonierra | Tempranillo Blanco | Spain + 7.<sup>5</sup>

### VEGAN Katsu bowl

Coconut rice with vegan schnitzel, fresh cucumber, radishes and a slightly spicy hoisin sauce 23.<sup>5</sup>

🍷 *Our suggestion* M-Selection | Pinot Grigio | Chile + 5.<sup>5</sup>

### VEGAN Vegan burger

A plant-based burger with vegan cheddar cheese, fresh tomatoes, avocado, mixed lettuce, fried onion and a sweet barbecue sauce 24.<sup>75</sup>

🍷 *Our suggestion* Toos Rosé | Grenache + Syrah | France + 6.<sup>5</sup>

## SIDES

### Crispy fried potatoes

with mayonnaise 4.<sup>5</sup>

### Chips with Parmesan cheese

and soft truffle mayonnaise 6

### Crispy sweet potato fries with

and soft truffle Mayonnaise 5.<sup>5</sup>

### Coconut rise

with spring onion 4.<sup>5</sup>

### Seasonal vegetables 4.<sup>5</sup>

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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 10.<sup>5</sup>

## **VEGAN\*** Sorbet

A coupe with soft mango, raspberry and orange sorbet, fresh fruit and whipped cream 9.<sup>5</sup>

## **VEGAN** Fresh fruit salad

A fruit bowl with sweet pieces of cantaloupe melon, fresh watermelon, sweet grapes and pineapple pieces 10

## 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 9.<sup>5</sup>

## 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 12.<sup>5</sup>

## **VEGAN** Crème brûlée

Vanilla cream with a touch of Grand Marnier and soft tangerine sorbet 9.<sup>5</sup>

## Carrot cake

Soft carrot cake with a sweet and sour vanilla crème fraîche, sweet white chocolate chips and cinnamon ice cream 10.<sup>5</sup>

## Selection of cheeses

A tasty cheese board from Kaashuys Swaegh with sweet apple syrup, crunchy walnuts and fig bread 15

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# ENJOY TOOS ROSÉ AT HOME TOO!



Liefs Toos

Order via:  
[www.toos.nu](http://www.toos.nu)