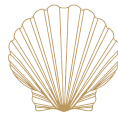




WELCOME TO VAN DER VALK HOTEL VOLENDAM! MAKE YOURSELF AT HOME.



Just a short distance from the vibrant capital city of Amsterdam lies the beloved, quintessentially Dutch town of Volendam. In the heart of this region, on April 21st, 1973, the doors of the hotel in Katwoude were opened by the Van der Valk family. Years later, we—Jan and Mireille, fourth-generation Van der Valk—had the honour of taking over the management. With pride, we've transformed the building blocks of our family legacy into a renewed, warm, luxurious, comfortable, and sustainable hotel.

Following the grand reopening, we are delighted to welcome you once again with delicious food and drinks. This menu offers a taste of the dishes we serve for both lunch and dinner. Soon, we'll be expanding both the menu and the hotel even further.

In the near future, you'll be able to visit us for any occasion. All right in the heart of nature—surrounded by water, polders, and canals. Discover the story of the region in the names found throughout the hotel. Enjoy breakfast, lunch, and dinner with personal service at Restaurant ZYLT. Or perhaps you'd prefer coffee and pastries at Café & Patisserie Zoetwaeter? Very soon, you'll also be able to sip sparkling cocktails at Bar 1480. And before the year is out, you can host inspiring meetings or unforgettable celebrations in one of our 11 versatile event rooms, each named after traditional Dutch fishing boats called *botters*. Next year, we'll be opening even more hotel rooms and the outdoor venue “de Zegen.” No matter when you visit, you'll be pleasantly surprised by our warm hospitality and luxurious touches.

To pass on these unforgettable experiences and our spirit of hospitality to future generations, sustainability is key. The hotel now stands on a new, environmentally conscious foundation—built with certified timber, solar panels, an advanced sustainable energy system, a biodiverse garden, and more. So you can enjoy the luxury you've come to expect from Van der Valk, with peace of mind.

We wish you a delightful dining experience and look forward to welcoming you again and again.

**Warm regards,
Jan & Mireille**

LUNCH

11:30 – 17:00



SANDWICHES

Kimchi tosti (v)	8
Sourdough bread – Beemster cheese – kimchi – mayo – side salad with dressing	
Croque Monsieur	9
Sourdough bread – Beemster cheese – ham – mayo – ketchup – side salad with dressing	
Croque Madame	10
Sourdough bread – Beemster cheese – ham – fried egg – mayo – ketchup – side salad with dressing	
Club sandwich	15
Flaguette – bacon – grilled chicken – egg – tomato – butter lettuce – herb mayo – fries with mayo	
Carpaccio sandwich	15
Bread of choice – carpaccio – cherry tomatoes – arugula – pine nuts – Parmesan – truffle mayo	
Smoked salmon sandwich	15
Bread of choice – smoked salmon – herbed cream cheese – cucumber – red onion – crispy capers	

Choice of bread: Spelt bun – baguette – sourdough – sliced white or brown – gluten-free

EGG DISHES

Omelette (v) option available	12
Sliced white or brown bread – traditional potato salad Choice of 3 add-ons: cheese – ham – bacon – mushrooms – onion	
Uitsmijter (v) option available	13
Sliced white or brown bread – traditional potato salad Choice of 3 add-ons: Beemster cheese – ham – bacon – roast beef	
Uitsmijter Katwoude	13
Sliced white or brown bread – Beemster cheese – ham – roast beef – traditional potato salad	
Farmer's Omelette	14
Eggs with potato - bacon - mushrooms - leek - bell pepper - onion	

SALADS

Caesar salad (v) option available	16
Little gem – chicken – anchovies – egg – pine nuts – croutons – Caesar dressing	
Carpaccio salad	17
Carpaccio – egg – sun-dried tomato – Parmesan – pine nuts – croutons – truffle mayo	



SOEPS

Tom Kha Kai	8
Chicken - coconut milk - beech mushrooms - bean sprouts - spring onion - chili	
Tomato soup (v)	8
Sour cream - parsly	
Onion soup (v)	8
Cheese crouton - red wine	

LUNCH DISHES

	small	large
Croquettes		12
Sliced white or brown bread – beef croquettes – little gem – mustard mayo		
Vegetarian croquettes (v)		12
Sliced white or brown bread – oyster mushroom croquettes – little gem – mustard mayo		
12-uurtje		13
Tomato soup – croquette sandwich – Beemster cheese & ham sandwich with fried egg		
Burger ((v) option available)		21
Beef or vegetarian patty – cheddar – butter lettuce – tomato – pickle – red onion – burger sauce		
Chicken Satay		20
Noodle salad – atjar – crispy onions – prawn crackers – peanut sauce – fries with mayo		
Tournedos Katwoude		33
Onions – mushrooms – green asparagus – sauce of your choice – fries with mayo		
Wiener schnitzel	18	22
Lemon – roasted cherry tomatoes – green beans with bacon – sauce of your choice		
Dover sole	25	30
Red cabbage mash – butter & eek – fries with mayo		
Spaghetti bolognese		20
Spaghetti – ground beef – tomato sauce – finely chopped onion, carrot & celery		
Mushroom pasta (v)		20
Linguine – mixed mushrooms – creamy sauce – Parmesan		

Choice of sauce: pepper – mushroom cream – stroganoff



DINNER

17:00 - 22:00



STARTERS

Carpaccio	15
Mixed greens – Parmesan – pine nuts – truffle mayo	
Scottish Salmon	15
Lemon – crème fraîche – red onion – crispy capers – dill	
Burrata (v)	14
Cherry tomatoes – walnut crouton crumble – balsamic crema – olive oil	
Burrata with ham	17
Pata negra – cherry tomatoes – walnut crouton crumble – balsamic crema – olive oil	
Tom Kha Kai	8
Chicken - coconut milk - beech mushrooms - bean sprouts - spring onion - chili	
Tomato soup (v)	8
Sour cream - parsley	
Onion soup (v)	8
Cheese crouton - red wine	

MEAT DISHES

small large

All meat dishes are served with fresh fries, mayo, and classic Valk-style apple compote with a cherry on top.

Chicken satay	20
Noodle salad – atjar – crispy onions – prawn crackers – peanut sauce	
Burger ((v) option available)	21
Beef or vegetarian patty – cheddar – butter lettuce – tomato – pickle – red onion – burger sauce	
Wiener schnitzel	18 22
Lemon – roasted cherry tomatoes – green beans with bacon – sauce of your choice	
Pan-fried calf's liver	20 25
Green beans with bacon – onions – sauce of your choice	
Spareribs	19 26
Ketjap – sambal – cocktail sauce – garlic sauce – side salad with dressing	
Grilled chicken breast	26
Roasted vegetables – béarnaise sauce	
Grilled medallion duo	28
Pork tenderloin & beef tenderloin – green asparagus – sauce of your choice	
Tournedos Katwoude	33
Onions – mushrooms – green asparagus – sauce of your choice	

Choice of sauce: pepper – mushroom cream – stroganoff

(v) Vegetarian



(vn) Vegan

FISH DISHES

small | large

All fish dishes are served with fresh fries, mayo, and classic Valk-style apple compote with a cherry on top.

Grilled salmon

23 | 28

Grilled vegetables – béarnaise sauce

Dover Sole

25 | 30

Red cabbage mash – butter & eek

PASTA DISHES

Spaghetti bolognese

20

Spaghetti – ground beef – tomato sauce – finely chopped onion, carrot & celery

Mushroom pasta ^(v)

20

Linguine – mixed mushrooms – creamy sauce – Parmesan

DESSERTS

Sorbet coupe ^(vn)

7

Mango sorbet - lemon sorbet

Dame blanche ^(v)

8

Vanilla ice cream – whipped cream – warm chocolate sauce

Vanilla ice cream whipped cream ^(v)

8

Whipped cream

Classic Valk sorbet ^(v)

9

Vanilla ice cream – whipped cream – fruit – strawberry sauce

Café glacé ^(v)

9

Vanilla ice cream – Tia Maria – mocha



BRUIS MENU

With this festive menu, you'll enjoy three courses.
We honestly can't choose between all this deliciousness...
Would you mind choosing for us?

45

Starters

Carpaccio
Scottish salmon
Burrata (v)
Tom Kha Kai
Tomato soup (v)
Onion soup (v)

Mains

Wiener schnitzel
Spareribs
Grilled chicken breast
Duo of grilled medallions
Grilled salmon
Dover sole
Mushroom pasta (v)

Desserts

Dame Blanche (v)
Vanilla ice cream whipped cream (v)
Classic Valk sorbet (v)
Café Glacé (v)



WINE



WHITE WINE

	Glass	Bottle
Luna de Ana Spain - Verdejo	5	27
M-selection Moelleux (sweet) Chili - Airén	5,25	27,5
Casa Silva Chili - Chardonnay - Sémillon	5,5	30
Alto Bello Italy - Pinot Grigio	6,5	30
Sonsierra Spain - Viura	6,8	32,5
Vint United States - Chardonnay	7,5	35,5
Domaine Daniel-Etienne Defaix France - Chablis Vieilles Vignes	9	45

RED WINE

	Glass	Bottle
Luna de Ana Spain - Tempranillo	5	27
Alto Bello Italy - Primitivo	5	27
1862 (zoet) Spain - Tempranillo	5,5	28
Staphyle Premium Argentina - Malbec	6,75	32,5
Spier South Africa - Merlot	6,65	33
Château Tayet Cuvée Prestige France - Merlot - Cabernet Sauvignon - Petit Verdot	8	38
Poderi del Paradiso - Chianti Colli Senesi Riserva D.O.C.G. Italy - Sangiovese	9	42,5



ROSÉ WINE

	Glass	Bottle
Luna de Ana Spain - Bobal	5	27
By Ott France - Cinsault - Grenache - Mourvèdre - Syrah	8	40
Miraval France - Cinsault - Grenache - Rolle - Syrah	8	40

SPARKLING WINE

	Glass	Bottle
Jaume Serra Spain - Cava	5,5	28

ALCOHOL-FREE

	Glass	Bottle
White - Michel Schneider Germany - Chardonnay	5	27,5
Red - Michel Schneider Germany - Cabernet Sauvignon	5	27,5
Rosé - Michel Schneider Germany - Merlot - Cabernet - Chardonnay	5	27,5
Sparkling - Pizzolato Italy - Glera	6	28,5

