

LUNCH MENU CAFÉ



VAN DER VALK
HOTEL ARA

THE LUNCH MENU IS AVAILABLE UNTIL 5PM

ROLLS & COLD DISHES

Clubsandwich € 10,50 pulled chicken gherkin Zeeland bacon lettuce tomato red onion egg
Steak tartare and chips € 13,50 capers shallots Dijon mustard foam of Parmesan cheese gherkins
Carpaccio baguette € 11,50 truffle crème Zeeland bacon Parmesan cheese spring onion
Pumpkin seeds roll tuna salad € 9,50 gherkin onion peppers Romaine lettuce sweet 'n' sour red onion
Pumpkin seeds roll raw beef sausage € 10,50 pesto basil cress buffalo mozzarella sunflower seeds balsamic syrup
Pumpkin seeds roll chicken thigh roulade € 9,50 Romaine lettuce harissa crème fraîche red onion olive rings
Multigrain triangle Coppa di Parma € 9,50 sun-dried tomatoes rocket mustard mayonnaise
Pastrami of beef rib eye baguette € 10,50 smoked pepper mayonnaise Romaine lettuce Roma tomato spring onion
Multigrain triangle smoked salmon € 10,50 lemon crème fraîche watercress shallots red onion
White baguette, multigrain triangle or pumpkin pips roll with:
ham, mild cheese, smoked chicken fillet or salami € 6,50
brie, roast beef or Old Rotterdam cheese € 7,25
Toasties:
ham and/or cheese € 4,50
ham, cheese, tomato and pineapple € 5,50
salami, brie and tomato € 5,50

How about a delicious side dish with your lunch? A small cup of soup of your choice for only € 2,00 or a bowl of French fries for € 1,75

HOT LUNCHES


Steak sandwich € 14,50 grilled flat iron steak pesto with gorgonzola gratin (+ € 1,50) red chicory sweet 'n' sour fennel
Multigrain triangle goat's cheese € 9,50 Zeeland bacon honey walnuts pear Romaine lettuce
Multigrain triangle chicken thighs € 11,50 ras el hanout spiced sweet 'n' sour red onion sun-dried tomatoes cucumber humus spread
Salmon fillet baguette € 13,50 fried quail eggs rocket lemon crème fraîche
Hamburger € 16,50 sourdough roll 100% Black Angus beef grilled peppers harissa crème fraîche Romaine lettuce sweet 'n' sour red onions chips
Toast with scrambled eggs € 9,50 spring onion mushrooms Zeeland bacon rocket
Fried eggs on bread starting at: € 8,50 choice/or a combination of: ham cheese bacon roast beef
Omelette starting at: € 8,50 choice of: ham cheese bacon mushrooms
Omelette € 10,50 with smoked salmon or a farmhouse omelette
12 o'clock special € 11,50 served on bread fried egg croquette roast beef cheese tomato soup
Two croquettes € 9,50 mustard mayonnaise served with bread or chips
Mushroom toast € 9,50 sautéed mushrooms peppers onion bacon fried in herb butter
ARA satay € 16,50 marinated chicken thighs served with French bread or chips
Shrimp croquettes € 11,50 lemon crème fraîche served with bread or chips

 Vegetarian dishes




Hotel ARA is the proud owner of a golden Green Key status, the highest certification for sustainability in the hospitality business. In addition we are partner of the "Fish&Season" foundation and also MSC-certified.

SOUPS

Soup of the day € 5,75 varies daily
Tom Kha Kai € 6,50 pulled chicken spring onion carrot cashew nuts
Tomato soup  € 5,75 pesto cream
Bouillabaisse € 9,50 homemade fish soup various types of fish crustaceans and shellfish
Cauliflower-saffron soup € 6,50 gorgonzola

SALADS

	Medium	Large
Asian beef salad € 13,50 € 19,50 kimchi marinated Flat Iron steak cucumber red pepper coriander sesame tomato soy sauce dressing		
Fish salad € 13,50 € 19,50 king prawns mackerel fennel Romaine lettuce orange mint lemon crème fraîche		
Vegetarian salad  € 12,50 € 17,50 grilled aubergine mozzarella courgette spaghetti watercress cherry tomatoes sweet 'n' sour red onion balsamic dressing		
Chicken salad € 12,50 € 17,50 ras el hanout spiced chicken Romaine lettuce dates olives courgette lemon cashew nuts		

Our diner menu is on the back side.
We serve these dishes during lunch time as well

ASSORTED DEEP-FRIED APPETISERS & BAR BITES

Butcher's board € 16,50 Coppa di Parma ras el hanout chicken thighs pastrami of beef rib eye raw beef sausage Serrano ham humus pesto little gem lettuce crostini's
Fisherman's board € 19,50 tataki of Albacore tuna smoked salmon two pepesan croquette balls scampis au gratin humus pesto Little Gem lettuce crostini's
Deep-fried appetisers de Luxe € 16,50 4 croquette balls 2 cheese sticks 2 mexicanos chicken thigh roulade Coppa di Parma humus pesto little gem lettuce crostini's
Shellfish of the season (choose your favourite preparation) € 14,50 Thai style: coconut milk lime zest coriander corn bread Mediterranean style: white wine flat leaf parsley garlic shallots corn bread
Black Angus bites € 11,50 sourdough roll 100% Black Angus burger grilled peppers Romaine lettuce sweet 'n' sour red onions harissa crème fraîche
Croquette balls (8 pcs.) € 5,75
Cheese sticks (8 pcs.) € 6,75
Mexicanos (8 pcs.) € 6,25
Chilli bites (8 pcs.) € 6,75
Hot deep-fried appetisers (10 pcs.) € 7,75 4 croquette balls 2 cheese sticks 2 mexicanos 2 chilli bites
Mild cheese € 4,50
Old Rotterdam cheese € 5,00
Portion of olives € 2,50
Bread board with spreads € 5,75

Snacks & Bar Bites are available all day

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DO YOU HAVE ANY ALLERGIES? PLEASE LET US KNOW

STARTERS

Bread board	€ 5,75
corn bread Waldkorn bread butter herb butter humus olive tapenade	
Smoked duck breast	€ 13,50
green asparagus hazelnut vinaigrette orange jelly mousse of goose liver	
Beef carpaccio	€ 11,50
truffle cream Zeeland bacon Parmesan cheese spring onion	
Serrano ham	€ 11,50
watercress mango chutney green asparagus sweet 'n' sour carrot	
Fresh spaghetti	€ 13,50
shellfish red peppers garlic coriander lemon	
Cocktail	€ 11,50
Norwegian shrimp shallot smoked pepper mayonnaise crostinis	
Mackerel mousse	€ 10,50
pickled radish sweet 'n' sour fennel sweet potato chips red chicory red pepper oil	
Tomato risotto ✓	€ 10,50
foam of Parmesan cheese basil cress	
Fruit & Cheese ✓	€ 11,50
goat's cheese peach pear walnut watercress balsamic dressing	

SOUPS

Soup of the day	€ 5,75
varies daily	
Tom Kha Kai	€ 6,50
pulled chicken spring onion carrot cashew nuts	
Tomato soup ✓	€ 5,75
pesto cream	
Bouillabaisse	€ 9,50
home-made fish soup various types of fish crustaceans and shellfish	
Cauliflower-saffron soup ✓	€ 6,50
gorgonzola	

MAIN COURSE SALADS

Asian beef salad	€ 19,50
kimchi marinated Flat Iron steak cucumber red pepper coriander sesame tomato soy sauce dressing	
Fish salad	€ 19,50
king prawns mackerel fennel Romaine lettuce orange mint lemon crème fraîche	
Vegetarian salad ✓	€ 17,50
grilled aubergine mozzarella courgette spaghetti watercress cherry tomatoes sweet 'n' sour red onion balsamic vinegar dressing	
Arabic salad	€ 17,50
ras el hanout spiced chicken Romaine lettuce dates courgette olives pickled lemon cashew nuts	

MAIN COURSES FROM THE JOSPER

The Josper is an authentic Spanish charcoal oven

Whole trout	€ 19,50
stuffed with garden herbs seasonal vegetables mustard butter	
Sea bream Ⓢ	€ 21,50
fillet watercress smoked pepper mayonnaise seasonal vegetables tomato-onion salsa	
Satay	€ 18,50
chicken thighs satay sauce sweet 'n' sour cucumber prawn crackers	
Mixed grill	€ 23,50
Iberico pork spare ribs ras el hanout spiced chicken thighs grain-fed shoulder steak barbecue sauce curry-ginger mayonnaise	
Noodles & Steak	€ 20,50
kimchi marinated soy noodles pak choi watercress lime cashew nuts	
Veal rib eye (300 gr.)	€ 25,50
seasonal vegetables roasted sweet potato tzatziki	

MAIN COURSES

Salmon Ⓢ	€ 22,50
fillet crust of mustard and herbs sweetheart cabbage green asparagus	
Mackerel Ⓢ	€ 20,50
pan-fried on the skin crème of spinach oven-baked potatoes	
Hake	€ 19,50
pan-fried fillet risotto Caprese	
Zander	€ 21,50
pan-fried fillet garden herbs-garlic sauce seasonal vegetables	
Bouillabaisse XL	€ 21,50
homemade fish soup various types of fish crustaceans and shellfish	
Chicken leg	€ 18,50
confit oven-baked potatoes Provençal vegetables apple compote	
Dutch steak Ⓢ	€ 20,50
pan-fried seasonal vegetables szechuan-pepper corn sauce	
Cutlet	€ 21,50
Iberico pork seasonal vegetables oven-baked potatoes sage sauce	
Shank of lamb	€ 22,50
in its own sauce Provençal vegetables couscous	
Fresh spaghetti ✓ Ⓢ	€ 16,50
roasted cherry tomatoes olives chives lemon crème fraîche	
Tomato gnocchi ✓	€ 16,50
crème of spinach sweet potato crisps tomato-onion salsa foam of Parmesan cheese	

SPECIAL BAR DISHES

Hamburger	€ 17,50
sourdough roll 100% Black Angus beef grilled peppers harissa crème fraîche Romaine lettuce French fries	
Indian red curry	from € 18,50
rice naan bread served with chicken, beef or king prawns	
Pork tenderloin medallions	€ 19,50
fresh spaghetti Provençal vegetables garden herbs-garlic sauce	
Fish & chips	€ 17,50
deep-fried fish fillet lemon crème fraîche served with chips	
Spare ribs	€ 24,50
of Iberico pork glazed with honey apple compote Provençal vegetables French fries	

DESSERTS

Pavlova	€ 7,50
red fruit vanilla ice cream	
Raspberry parfait	€ 7,50
brownie crumble confit of rhubarb	
Preserve jar	€ 7,50
vanilla mascarpone mango chutney pineapple-passion fruit ice cream	
ARA Sorbet	€ 8,50
three types of sorbet fresh fruit whipped cream forest fruit sauce	
Dame Blanche	€ 7,50
three scoops vanilla ice cream warm chocolate sauce whipped cream	
Peach from the charcoal oven	€ 7,50
marinated in white rum and ginger white chocolate ice cream	
Crème brûlée	€ 8,50
Licor 43 lemon sorbet orange jelly	

The ice creams and sorbets above can also be ordered by the scoop.
Ask your waiter/waitress for availability. Price per scoop: € 2,00

✓ Vegetarian dishes

Ⓢ These main courses are also available in smaller sizes

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