

STARTERS

Beef carpaccio  17


Witrood | Parmesan cheese | crispy capers | horseradish | arugula salad | tomato crunch

 **Matching wine** Mount Nelson 'Sauvignon Blanc' Ludovico Antinori per glass 8

Steak tartare prepared  16

Pickled vegetables garnish | potato crisp with Parmesan cheese | sweet onion dressing | quail egg

 **Matching wine** Bourgogne Pinot Noir, Vincent Girardin per glass 10

 **Shrimp croquettes**  19

Fried parsley | lemon | grey shrimps | mixed salad | 2 pieces

 **Matching wine** Mount Nelson 'Sauvignon Blanc' Ludovico Antinori per glass 8

Fried scallops  17

Black tripe | red cabbage | cauliflower | truffle butter

 **Matching wine** Pouilly Fumé 'Clos des Criots' Domaine salmon per glass 11

Foie gras  22,5


Soubise sauce | dashi gel | Cevenne onion | hazelnut emulsion | sourdough bread

 **Matching wine** 'M' selection - Moelleux per glass 6

Spinach marinated with sesame and miso  14,5

Spicy cucumber | bonito flakes

 **Matching wine** Mount Nelson 'Sauvignon Blanc' Ludovico Antinori per glass 8

 **Vegetarian pumpkin soup**  13

Falafel | tomato | zaatar herbs | yogurt tahini cream

Allergen information

 GLUTEN |  SHELLFISH |  EGGS |  FISH |  PEANUTS |  SOYA |  LACTOSE |  NUTS

 CELERY |  MUSTARD |  SESAME SEED |  SULFITE |  LUPINE |  MOLLUSKS

 VEGETARIAN |  SIGNATURE DISH



AT VAN DER VALK GENT WE BELIEVE IN THE IMPORTANCE OF COOKING WITH THE BEST PRODUCTS.
DISHES WITH THIS LOGO ARE FULLY PREPARED WITH LOCAL INGREDIENTS.

MAIN COURSES

Rib-eye Ancho 300gr 29


Seasonal vegetables | herb butter | fries | sauce of your choice: mushroom – pepper - bearnaise

Rossini (+Foie gras) +6

 **Matching wine** Malbec “Llama” Belasco de baquedano, Mendoza per glass 9

 **Ghent beef stew**    21

Beef | Monk’s café beer | Ghent mustard | Liège syrup | fries | mixed salad

 **Matching wine** Malbec “Llama” Belasco de baquedano, Mendoza per glass 9

  **‘Van der Valk’ Schnitzel**     19



Belgian pickles sauce | fries | mixed salad

 **Matching wine** Bourgogne Pinot Noir, Vincent Girardin per glass 10


Pork cheeks     24

Asian lacquered pork belly | carrot emulsion | heirloom carrots | Dauphine potato

 **Matching wine** Barbera D’alba “Le strette” per glass 11

3 AM burger     22

Black angus burger | soft bun | tomato | lettuce | bacon | fried egg | cheese | tortilla crunch | fries | ranch dressing

 **Matching beer** Leffe Blond per glass 4,9

Steak tartare prepared     24

Pickled vegetable garnish | potato crisp with Parmesan cheese | fries | mixed salad | sweet onion dressing

 **Matching wine** Bourgogne Pinot Noir, Vincent Girardin per glass 10

Baked and lacquered salmon       26


Green herb crust | carrot cream | broccolini | bok choy | potatoes | bisque sauce

 **Matching wine** Domaine des Aspes ‘Chardonnay Viognier’ per glass 7

 **Sole meunière**    39


Mixed salad | fries

 **Matching wine** Pouilly-Fumé ‘Clos des Criots’ Domaine Salmon per glass 11


 **Ravioli with porcini**   21

Butternut | tomato | tomato crumble | arugula salad


 **Matching wine** Barbera D’alba “Le strette” per glass 11

 **Vegetarian burger**      22

Soy | salad | tomato | egg | cheese | fries | ranch dressing

 **Matching beer** Leffe Blond per glass 4,9

DESSERT

Chocolate cremeux    10

Vanilla sponge cake | coffee crumble | Baileys | chocolate meringue | coffee biscuit

Dame blanche   8


Vanilla ice cream | chocolate sauce | whipped cream

Black forest cake      10

Chocolate mousse | amarena cherry | chocolate sponge cake | whipped cream

Fruit salad    8

Hand-cut fruit | crème anglaise | exotic crumble | elderflower syrup

Cheese selection     13

4 types of cheese | raisin chutney | nut bread

 **Matching wine** ‘M’ Sélection - Moelleux per glass 6