

DINNER MENU



WELCOME TO VAN DER VALK HOTEL HARDEGARIJP- LEEWARDEN

On behalf of our entire team, we would like to warmly welcome you to Van der Valk Hotel Hardegarijp-Leeuwarden.

Since 18 February 2022, my husband Remmert and I have been running Hotel Hardegarijp, having taken over from my aunt and uncle. We are incredibly proud to be managing this wonderful place, which has been in our family since 1957.

Make yourself at home at the smallest Van der Valk hotel in the Netherlands

Personal attention is at the heart of everything we do. At Van der Valk Hotel Hardegarijp-Leeuwarden, it's all about you. Our team looks forward to welcoming you, whether you're joining us for coffee or tea with cake, a lovely lunch or an extensive dinner.

We are proud to be the smallest Van der Valk hotel in the Netherlands. And that means we have all the more time and attention for you.

Discover something new on our menu every season

Our chef works with the finest fresh seasonal produce and loves using quality ingredients sourced from our region.

Our dishes may contain various allergens. Do you have a food allergy or any questions about the ingredients in our dishes? Please don't hesitate to ask a member of our team. We're happy to help.

We wish you lekker ite & tsjoch!

(Enjoy your meal & cheers!)

Barbara Zandstra - Van der Valk
(Fourth-generation Van der Valk)

FOARGERJOCHTEN • STARTERS

Vitello tonnato • 17,50

Tuna cream • veal eye of round • mustard seeds • flammkuchen • hollandaise sauce

Beef carpaccio • 16,50

Truffle • Parmesan cheese • pine nuts • rocket

Smoked salmon bonbon • 16,50

Beetroot • horseradish cream • crispy potato pieces • cucumber • chive emulsion



Korean cauliflower • 12,50

Cauliflower tempura • Asian-style crunch • kimchi dip



Dry-aged beetroot tartare • 15,50

Granny Smith apple • crispy potato • shiso • hollandaise sauce

Pata negra (90g) • 19,50

Cornichons • Frisian onions • crostini

Trio for two • 28,50

Selection of starters • bread • aioli



Deluxe bread board • 9,50

Fresh from the oven • sourdough roll • roasted garlic • porcini mushroom butter

SALADS

Caesar salad • 18,50

Slow-cooked chicken • Parmesan cheese • garlic croutons



Goat's cheese salad • 18,50

Red chicory • lightly marinated vegetables • caramelised pecans

SOUPS

Mustard soup • 8,50

Spring onion • bacon

Vegetarian option available

Chicken broth • 8,50

Finely diced vegetables • smoked chicken • salsa verde

Crayfish bisque • 8,50

Crayfish • spring onion

All soups and salads are served with bread

Vegetarian



HAADGERJOCHTEN • MAIN COURSES

Black Angus burger (250g) • 25,50

Caramelised onion • truffle • aged cheese • marinated cucumber

Venison loin • 34,50

Potato mousseline • beetroot • poached pear • homemade jus

Game stew • 25,50

Crispy potato • pearl onions • porcini mushroom cream

Tournedos Rossini • 36,50

Spinach cream • pan-seared foie gras • truffle veal jus

Marinated chicken skewer • 23,50

Indonesian-style green beans • egg • gado-gado peanut sauce

Fish of the day • 26,50

Risotto • fennel

Plaice • 25,50

Seasonal vegetables • hollandaise sauce



Tortellini • 24,50

Porcini mushrooms • Parmesan cheese • herb oil



Jackfruit rendang • 24,50

Rice • Indonesian-style green beans • crispy fried onions

Schnitzel with sauce of your choice • 23,50

Farmer's schnitzel • 25,50

Onion • bacon • bell pepper • mushrooms

Schnitzel croque madame • 26,50

Aged cheese • fried egg • béchamel sauce

All main courses are served with fries, salad and mayonnaise

Vegetarian



Hot sauces • 3

Porcini mushroom sauce • stroganoff sauce • hollandaise sauce • beurre blanc • truffle jus • gado-gado peanut sauce

NEIGERJOCHTEN • DESSERTS

Dame Blanche • 10,50

Vanilla ice cream • Oreo crumble • warm Callebaut chocolate sauce • whipped cream
Add advocaat +2,50

Cardamom panna cotta • 9,50

Poached pear • yoghurt ice cream • caramelised pecans

Mango bavarois • 9,50

Grilled pineapple • coconut ice cream • whipped cream

Popcorn crème brûlée • 9,50

Dulce de leche ice cream • dark chocolate cream

Coffee with sweet treats • 8,50

Coffee of your choice served with a selection of sweet treats

Mini dessert • 4,50

One scoop of vanilla ice cream • brown butter oil

Do you have any allergies, dietary requirements or questions about our menu? Please don't hesitate to let us know!

Unfortunately, separate bills for groups are not possible.



OUR HISTORY AND THE FRISIAN PROVERBS

An inn has stood on the present site of Van der Valk Hotel Hardegarijp-Leeuwarden since 1839. Over the years, the inn has had several owners and was eventually extended and converted into a hotel. In 1957, the hotel was taken over by Adrianus van der Valk.

In the early 1960s, a local painter regularly carried out painting jobs for Adrianus in his spare time. It was probably during this period that he restored the Frisian proverbs painted on the ceiling beams. In 2007, these sayings were rediscovered between two ceilings and brought back into view.

Sin en wille kin folle tille

Those who enjoy what they do can overcome many hardships.

A saying that perfectly reflects our hotel, where enjoyment and relaxation come first!

De brij is op, it beste fan de dei is wei

The porridge is gone, and the best part of the day is over.

Dy't de nut ite wol, moat se kreakje

If you want to eat the nut, you must first crack it.

Men kin gjin rinnende hynders bisloan

You cannot shoe a horse while it is running.

Eltse waer is nei syn jild

You get what you pay for.

Men moat fier rinne om it better te krijen

You have to go a long way to find something better.

Lang boargjen is gjin kwytskelden

An extended payment period does not mean the debt is forgiven.

De unbesoarge byt, makket de hals wiid

Food tastes better when you have no worries.

(When you don't have to provide for yourself, life is a little easier.)

De tiid hald gjin skoft

Time waits for no one.

