

WELCOME

We are delighted to welcome you. Enjoy the fresh, artisanal and sustainable local products which are central to this menu. Thanks to the close cooperation with local suppliers, the ingredients are of high quality and regionally grown. Pure products, transformed into surprising dishes. Stimulate your senses and discover the culinary dishes of our kitchen staff.

'PURE PRODUCTS TRANSFORMED INTO SURPRISING DISHES'

At our restaurant, we invite you on a culinary journey around the world, bringing together dishes from different cultures to offer a unique and tasty experience. From Asian to Scandinavian influences, our menu has been created to take you on an adventurous journey through the best flavours the world has to offer.

In honour of our 50th anniversary, we have created special anniversary dishes that pay tribute to our rich history and the loyalty of our valued guests. Each dish is infused with tradition and innovation, ensuring an unforgettable culinary experience.

At Brasserie Martinus, we believe in inclusivity and diversity, which is why we have also curated an extensive selection of vegetarian and vegan dishes. With passion and skill, our chefs have prepared dishes that are not only delicious, but also meet different dietary needs and preferences.

We hope you enjoy the flavours and aromas our menu has to offer and feel at home in our lively and welcoming environment.

On behalf of our proud staff, I wish you a great night out and a delectable meal!

Welcome to our Brasserie!

Rick Polman

Director,
4th generation Van der Valk family



Fish



Soya



Egg



Gluten



Lupins



Sesame



Lactose



Mustard



Nuts



Peanut



Shellfish



Sulphite



Celery



Vegetarian



Vegan

SUSTAINABILITY - Brasserie Martinus is committed to sustainability and respect for animals and the environment. Our chefs work with fresh seasonal products, preferably ones that have been regionally sourced. Brasserie Martinus is a partner of the Vis & Seizoen foundation for sustainable fishing.

MARTINUS
BRASSERIE



FEAST OF THE WILD: A GAME MENU

This menu offers a refined selection of seasonal dishes, this culinary adventure provides a unique taste experience that brings nature to your plate!

Appetizer:

Creamy Wild Mushroom Soup



€ 8,45

Wild mushrooms | green herbs

Wine suggestion: Pasqua Colori Di Italia - Valpolicella

Beer suggestion: Omer - Blond 8%

Main course:

Venison steak



€ 24,45

Steak of venison | potato mousseline | sprouts | wild mushrooms | port sauce

Wine suggestion: Bodega Piedra Negra - Malbec

Beer suggestion: La Trappe - Dubbel

*The main courses are served with fresh fries.

SALADS

Falafel salad - vegan option available     € 15,45

falafel | mesclun | feta mousse | spring onion | grilled sweet pepper | yoghurt-mint dressing

Sweet and sour chicken salad      € 15,95

marinated chicken thighs with hoisin sauce | mesclun | atjar | grilled aubergine | garlic-lime dressing

Crayfish salad    € 18,45

crayfish | mesclun | marinated cherry tomatoes | boiled egg | spring onion | slightly spicy cocktail sauce


SOUPS & BREAD

Tomato soup - Van der Valk classic - vegan option available  € 7,95

tomato | slightly spicy minced meat | vegan cream

Chicken soup  € 8,25

broth | avgolemono froth | chicken | carrot | homemade croutons

Bread basket    € 8,65

freshly baked sourdough bread | homemade herb butter | homemade butter

additional option:

aioli - additional charge of €1,-

Italian ham - additional charge of €2,-

aioli & Italian ham - additional charge of €2,50



'The chef's favourite'

FALAFEL SALAD

'A colourful salad with crispy falafel, crunchy mesclun, and a creamy feta mousse. Topped with spring onion, grilled peppers, and a fresh yoghurt-mint dressing - a delicious combination of flavours.'

Our salads and soups are served with mini buns, butter, and home-made herb butter.



Dishes with * are served without side dish.

STARTERS

- Carpaccio** - Van der Valk classic     € 14,45
homemade beef carpaccio | arugula | truffle crisp | fried onions | Parmesan cheese | green herb oil | truffle mayonnaise
- Shrimp cocktail** - Van der Valk classic    € 15,75
crayfish | Norwegian shrimps | cooked prawns | crispy iceberg lettuce | red radish | slightly spicy cocktail sauce
- Steak tartare*** - Van der Valk classic     € 14,85
chuck tender | smoked bone marrow mayonnaise | egg yolk marinated in honey | rye bread crostini
- Smoked salmon***     € 16,45
smoked salmon | toasted brioche | capers | dill | crème fraîche | salmon roe
- Burrata***    € 14,45
carpaccio of wild tomato | basil oil | smoked sea salt | buffalo mozzarella | balsamic reduction | rye bread crostini
- Ham & melon** - Anniversary dish  € 12,85
Italian ham | galia melon | melon cantaloup | red port syrup | head lettuce



'The chef's favourite'

SMOKED SALMON

'Our luxury smoked salmon is served on a perfectly toasted brioche, with a delicate combination of capers, fresh dill and creamy crème fraîche. Finished with a spoonful of salmon roe for an extra rich flavour experience.'

Our starters are served with mini buns, butter, and home-made herb butter.



Dishes with * are served without side dish.

PASTA & VEGETARIAN MAIN COURSES

Tortellini*     

€ 20,45

stuffed with a cream of artichoke | arugula | fresh goat cheese | red pesto |
crispy parsley

penne al forno* - vegan option available   

€ 22,45

penne | veal meatballs | Italian tomato sauce | truffle-bechamel sauce | old cheese
did you know that?..... the vegan option is just as delicious and extensive.

FISH MAIN COURSES

Dover Sole - Van der Valk classic   

€ 30,65

baked in butter | fresh salad | roasted lemon | tartar sauce

Salmon   

€ 26,65

baked salmon | potato mousseline | young spinach | beurre blanc |
oil of anchovies | capers

Redfish fillet   

€ 23,25

orzo | sundried tomatoes | feta mousse | basil oil | rock chives

Dover sole à la meunière - Van der Valk classic   

€ 41,65

baked in butter | lemon | parsley | carrots



'Speciality'

€44,45



LOBSTER THERMIDOR*


















cooked in a court-bouillon | beurre blanc | gratinated with a French gruyère |
crispy parsley | roasted roseval red-skinned potatoes

Our main dishes are served with fresh chips and mayonnaise    , if desired, you can add roasted red-skinned roseval potatoes or rice.

Dishes marked with * are served without side dishes.

MARTINUS
BRASSERIE

MEAT MAIN COURSES

Tenderloin steak 	€ 34,45
baby broccoli potato mousseline sugar snaps chard homemade chimichurri	
Pepper steak 	€ 34,85
baby broccoli potato mousseline sugar snaps chard crushed peppercorns pepper cream sauce	
Pork tenderloin - Van der Valk classic 	€ 24,95
baby broccoli potato mousseline sugar snaps chard stroganoff sauce with various vegetables	
Farmer's schnitzel  	€ 20,65
baby broccoli sugar snaps sauteed onions roasted lemon mushroom cream sauce	
Satay     	€ 21,85
skewer of chicken thighs slightly spicy peanut sauce homemade atjar salad serundeng prawn crackers	
Poussin*  	€ 24,45
roasted in the chicken grill rosemary and lemon marinade roasted roseval red-skinned potatoes sugar snaps Belgian mayonnaise	
Veal liver - Van der Valk classic  	€ 21,55
baked veal liver sauteed onions fried bacon potato mousseline gravy made from port	
Chicken cordon bleu - Anniversary dish   	€ 19,65
chicked cordon bleu ham cheese sauce fresh vegetables salad apple sauce	



'Speciality'



CHATEAUBRIAND*

Can be ordered from 2 persons - **€35.75 per person**

tenderloin steak | potato mousseline | roast roseval potatoes with skin |
baby broccoli | sugar snaps |

sauce of your choice: homemade chimichurri/mushroom cream sauce/pepper cream sauce/stroganoff sauce

Our main dishes are served with fresh chips and mayonnaise    , if desired, roasted red-skinned roseval potatoes or rice.

Dishes marked with * are served without side dish.

MARTINUS
BRASSERIE

DESSERT

Dame Blanche - Van der Valk classic      € 9,45

3 scoops of homemade vanilla ice cream | dark chocolate sauce | whipped cream | chocolate noisette

Brownie     € 8,85

homemade creamy chocolate brownie | 1 scoop of homemade salted caramel ice cream | cinnamon | nutmeg | pumpkin gel | pecans marinated in maple syrup

Crème brûlée     € 8,25

Dutch gingerbread | almond | sweetened pear | Greek pine cone honey

Tonka bean     € 9,95

mousse of chocolate | crumble of chocolate brownie | roasted hazelnuts | orange | edible flowers

Red fruit mousse  € 11,65

mousse of red fruit | crumble of blueberry | boiled wine jelly | edible flowers

Cheese plate    € 12,25

Ouwe jongens old cheese | abbey cheese Pere Joseph | morbier | bleu d' Auvergne | roasted pecan nuts | raisin-nut bread | balsamic onions | balsamic syrup

Applecompote with the cherry - Anniversary dish      € 10,25

tartlet of applecompote and green apple | mousse of cherries | gel of cherry | anniversary chocolate



'The chef's favourite'

TONKA BEAN

'A tempting chocolate mousse with a crunchy crumble of rich chocolate brownie, topped with toasted hazelnuts for a subtle crunch. The fresh touch of orange and the colourful edible flowers make this dessert a true taste explosion as well as a feast for the eyes.'

THREE-COURSE MARTINUS SET MENU

STARTER, CHOICE FROM

Tomato soup - Van der Valk classic - vegan option available 🌱

tomato | slightly spicy minced meat | vegan cream

Chicken soup 🌱 🍷

broth | chicken | avgolemono froth | carrot | homemade croutons

Carpaccio - Van der Valk classic 🍷 🍷 🌱 🍷

beef carpaccio | arugula | truffle crisp | fried onions | Parmesan cheese | green herb oil | truffle mayonnaise

Shrimp cocktail - Van der Valk classic 🍷 🍷 🍷

crayfish | Norwegian shrimps | cooked prawns | crispy iceberg lettuce | red radish | slightly spicy cocktail sauce

Burrata 🌱 🌱 🍷 🍷

wild tomato carpaccio | basil oil | smoked sea salt | buffalo mozzarella | rye bread crostini | reduction of balsamic vinegar

Ham & melon - Anniversary dish 🍷

Italian ham | galia melon | melon cantaloup | red port syrup | head lettuce

MAIN COURSE, CHOICE FROM

Famer's schnitzel - Van der Valk classic 🍷 🍷 🍷

baby broccoli | sugar snaps | roasted lemon | mushroom cream sauce

Satay 🍷 🍷 🌱 🍷 🍷

skewer of chicken thighs | slightly spicy peanut sauce | homemade atjar salad | serundeng | prawn crackers

Pork tenderloin - Van der Valk classic 🍷

baby broccoli | potato mousseline | sugar snaps | chard | stroganoff sauce with various vegetables

Poussin* 🍷 🍷

roasted in the chicken grill | rosemary and lemon marinade | roasted roseval red-skinned potatoes | sugar snaps | Belgian mayonnaise

Salmon 🍷 🍷 🍷

Baked salmon | potato mousseline | young spinach | beurre blanc | oil of anchovies | capers

Penne al forno - vegan option available 🍷 🍷 🍷

penne | italian tomato sauce | veal meatballs | truffle-bechamel sauce | old cheese

Chicken cordon bleu - Anniversary dish 🍷 🍷 🍷

chicken cordon bleu | ham | cheese sauce | fresh vegetables | salad | apple sauce

DESSERT, CHOICE FROM

Dame Blanche - Van der Valk classic 🍷 🍷 🍷 🍷 🍷

3 scoops of homemade vanilla ice cream | dark chocolate sauce | whipped cream | chocolate noisette

Red fruit mousse 🌱

red fruit mousse | blueberry crumble | boiled wine jelly | edible flowers

Appelcompote with the cherry - Anniversary dish 🍷 🍷 🍷 🍷

tartlet of applecompote and green apple | mousse of cherry | gel of cherry | anniversary chocolate

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THREE-COURSE SET MENU €39,50 PER PERSON

Our main dishes are served with fresh chips and mayonnaise 🍷 🍷 🍷, if desired, you can add roasted red-skinned roseval potatoes or rice.

Dishes marked with * are served without side dish.