

# WELCOME

**We are delighted to welcome you to our stylish Brasserie Martinus, one of our three culinary concepts at Van der Valk Hotel Eindhoven. For many years a hotspot for business meetings.**

During your lunch, enjoy the fresh, artisanal and sustainable local produce that is central to this menu. Due to the close cooperation with local suppliers, the ingredients are of high quality and regionally sourced. Pure products, transformed into surprising dishes. Delight your senses and discover the culinary dishes of our kitchen brigade.

## 'PURE PRODUCTS TRANSFORMED INTO SURPRISING DISHES'

Our extensive lunch menu offers a range of options that will surprise your taste buds and whet your appetite. Discover our creative vegetarian dishes, where we use the best seasonal vegetables and ingredients to create tasty and nutritious meals. For plant-based cuisine lovers, we also have a wide selection of vegan options, which are not only delicious but also contribute to a sustainable and healthy lifestyle

Should you wish to extend the culinary experience, we would like to invite you to discover our dinner menu. Or why not just come back again to enjoy a delicious lunch?

On behalf of our proud staff I wish you a pleasant afternoon and a delicious 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

# SANDWICHES & SALADS

**Old Cheese**      € 9,45

Ouwe jongens old cheese | slightly spicy | arugula | sweet and sour red onion | coarse mustard mayonnaise

**Smoked salmon**    € 14,25

brioche | cream cheese | avocado | smoked salmon | lime | dill

**Carpaccio - Van der Valk classic**    € 10,65

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

**Healthy - available as a vegetarian option**     € 9,85

young mature cheese | grilled chicken breast | mesclun | cucumber | marinated Cherry tomato | slightly spicy cocktail sauce

**Falafel salad - vegan option available**     € 15,45

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



'The chef's favourite'

## SMOKED SALMON

'Enjoy our delicate smoked salmon on soft brioche, creamy cream cheese and fresh avocado. Finished with a touch of lime and dill for a perfectly balanced flavour explosion!'

You can choose between stone-baked bread: artisan white bread or dark multigrain bread. Our salads are served with a mini bun, butter, and home-made herb butter.



# EGGS

**Dutch-style fried eggs** - available as a vegetarian option    € 9,25

three eggs with a choice of (several options possible):  
natural, country ham, mature cheese, fried bacon or house roast beef  
per additional ingredient - surcharge €0.50

**Farmer's fried eggs** - Van der Valk classic    € 10,75


three eggs | roast country-made ham | gratinated cheese | tomato | parsley

**Omelette** - available as a vegetarian option    € 9,75

choice of (several options possible):  
natural, country ham, mature cheese, mushrooms  
per additional ingredient - surcharge €0.50

**Smoked salmon omelette**   € 12,65

Smoked salmon | spring onion

**Brabant farmer omelette**    € 11,75

roasted country ham | mushrooms | vegetables | soft goat cheese

# CLASSICS

**Eggs benedict**      € 13,25

brioche | ham | 2 poached eggs | Hollandaise sauce | salad pea

**Eggs royale**       € 13,95

brioche | smoked salmon | 2 poached eggs | Hollandaise sauce | trout caviar

**Eggs florentine**      € 12,45

brioche | spinach | garlic | red pepper | 2 poached eggs | Hollandaise sauce | dill



'The chef's favourite'

## EGGS ROYALE

'A brioche with delicate smoked salmon, two perfectly poached eggs, topped with creamy Hollandaise sauce and finished with a touch of trout caviar.  
A rich and stylish dish for the ultimate indulgent moment!'

Our egg dishes are made using Goudkust eggs. You can choose between stone-baked bread: artisan white bread or dark multigrain bread.



**MARTINUS**  
BRASSERIE

# LUNCH DISHES

**Satay**      € 20,75

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

**Croquettes** - available as a vegetarian option     € 10,45

two croquettes choice of (several options possible): beef, cheese and veal croquettes |  
stone-baked bread | bacon jam | coarse mustard mayonnaise

**Burrata\***     € 14,45

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

**Steak tartare\***     € 14,85

chuck tender | smoked bone marrow mayonnaise | egg yolk marinated in honey |  
rye bread crostini

**Homemade meatballs**    € 12,85

veal meatballs in homemade gravy | stone-baked bread | fried onions |  
coarse mustardmayonnaise

# SOUPS

**Tomato soup** - Van der Valk classic - *vegan option available*  € 7,65

tomato | slightly spicy minced meat | vegan cream

**Clear chicken soup**   € 8,25

broth | avgolemono foam | chicken | carrot | homemade croutons

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You can choose between stone-baked bread: artisan white bread and dark  
multigrain bread. The soups are served with a mini bun

     
dishes marked \* are not served with a side dish