

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.

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



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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* € 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

Pasta pesto*     € 21,65

penne | homemade pesto | Parmesan cheese | arugula | honey tomatoes

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.

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	
Corn chicken* - vegetarian option available   	€ 23,45
pumpkin risotto Jerusalem artichoke sage Parmesan cheese	
Veal liver - Van der Valk classic  	€ 21,55
baked veal liver sauteed onions fried bacon potato mousseline gravy made from port	
Chicken cordon bleu  	€ 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

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 🍷 🍷 🍷 🍷 € 10,25

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



'The chef's favourite'

APPLECOMPOTE WITH THE CHERRY

'A nostalgic dessert with a modern twist! A creamy tart of apple sauce and fresh green apple forms the perfect base for an airy mousse of cherry. The intense flavor of cherry gel provides a delicate sweet and sour balance, while the exclusive anniversary chocolate gives this dessert a festive finishing touch.

A true Valk classic from days gone by, brought back to life for the ultimate moment of enjoyment!

MARTINUS
BRASSERIE

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*

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

Corn chicken* - vegetarian option available 🍷 🌱 🌱

pumpkin risotto | Jerusalem artichoke | sage | Parmesan cheese

Salmon 🍷 🍷 🍷

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

Pasta pesto* 🌱 🍷 🍷 🍷

penne | homemade pesto | Parmesan cheese | arugula | honey tomatoes

Chicken cordon bleu 🍷 🍷

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 🍷 🍷 🍷

tartlet of appelcompote 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.