

VLOED SPECIALS

- Oysters | Austern**  18
3 pieces | Creuse | mignonette | shallot | red wine vinegar
3 Stück | Creuse | Mignonette | Schalotte | Rotweinessig
Matching wine/ Passender Wein Pommery Champagne - Brut Royal  16.5 |  85
- Smoked beef carpaccio | Geräuchertes Rindercarpaccio**     19
Truffle mayonnaise | salsify | Parmigiano Reggiano | arugula | pine nuts | sun-dried tomatoes | black olives
Trüffelmayonnaise | Schwarzwurzel | Parmigiano Reggiano | Rucola | Pinienkerne | getrocknete Tomaten | schwarze Oliven
Extra: shaved duck liver | gehobelte Entenleber +4
Matching wine/ Passender Wein Altobello - Pinot Grigio  7.5 |  35
- Duck liver terrine | Entenleberterriner**    24
Organic | brioche | fig compote | port gel
Bio | Brioche | Feigenkompott | Portwein-Gelee
Matching wine/ Passender Wein Château Petit Védrines - Sémillon, Sauvignon Blanc, Muscadelle  7.25

STARTERS | VORSPEISEN

- Dry-aged red beet | Dry Aged Rote Bete**   17
Vegan | tartare | piccalilli cream | little gem | raspberries | green apple | capers | pine nuts
Vegan | Tatar | Piccalilly-Creme | Little Gem | Himbeeren | grüner Apfel | Kapern | Pinienkerne
Matching wine/ Passender Wein Luna de Ana Tinto - Shiraz, Merlot, Tempranillo  7.25 |  32.5
- Marinated salmon | Mariniertes Lachs**    18
Red beet | quark | horseradish | capers | spices | mulled wine | orange | gold leaf
Rote Bete | Quark | Meerrettich | Kapern | Gewürze | Glühwein | Orange | Blattgold
Matching wine/ Passender Wein Casa Silva - Chardonnay, Semillon  8.5 |  39.95
- Shrimp cocktail | Garnelencocktail**    19
Dutch shrimp | cocktail sauce | citrus | quail egg | herring caviar
Holländische Garnelen | Cocktailsauce | Zitrusfrucht | Wachtelei | Heringskaviar
Matching wine/ Passender Wein Altobello - Pinot Grigio  7.5 |  35
- Smoked eel | Geräucherter Aal**     21
Celeriac | crème fraîche | green apple | Dutch shrimp | herring caviar | frisée lettuce | green herbs | brioche
Knollensellerie | Crème fraîche | grüner Apfel | holländische Garnelen | Hering-Kaviar | Frisée-Salat | grüne Kräuter | Brioche
Matching wine/ Passender Wein Domaine Gayda - Viognier  7.95 |  36.5
- Beef tataki**      19
Pickled beech mushrooms | yakiniku gel | sesame crisp | mango | crispy onion | pickled red onion | curled spring onion | hoisin mayonnaise
Eingelegte Buchenpilze | Yakiniku-Gel | Sesam-Knusper | Mango | knusprige Zwiebeln | eingelegte rote Zwiebeln | gerollte Frühlingszwiebel | Hoisin-Mayonnaise
Matching wine/ Passender Wein Toos Rosé - Grenache, Cinsault  8.5 |  39.95
- Steak tartare**     19
Classic | piccalilli cream | sweet and sour | 64°C egg yolk | Parmigiano Reggiano crouton | brioche
Klassisch | Piccalilli-Creme | süß-sauer | 64°C Eigelb | Parmigiano Reggiano-Crouton | Brioche
Matching wine/ Passender Wein Toos Rosé - Grenache, Cinsault  8.5 |  39.95



V L O E D

STARTERS | VORSPEISEN

Bread platter | Brotplatte



Salted butter | smoked paprika

Gesalzene Butter | geräucherte Paprika

8

Extra: Homemade herb butter | Hausgemachte Kräuterbutter 

+2

Tomato soup | Tomatensuppe



Tomato | cream | spring onion | crostini | basil

Tomate | Sahne | Frühlingszwiebel | Crostini | Basilikum

9

SIDE DISHES | BEILAGEN

ALL MAIN COURSES ARE SERVED WITH FRESH FRIES / ALLE HAUPTGERICHTE WERDEN MIT FRISCHEN POMMES FRITES SERVIERT

Fresh fries with mayonnaise

Frische Pommes mit Mayonnaise

6

Fresh fries with truffle mayonnaise

Frische Pommes mit Trüffelmayonnaise

7

Sweet potato fries with truffle mayonnaise

Süßkartoffelpommes mit Trüffelmayonnaise

7

Green salad

Grüner Salat

6

Grilled green asparagus with herb oil

Gegrillte grüne Spargel mit Kräuteröl

7

Freshly shaved truffle

Frisch gehobelter Trüffel

7



V L O E D

FAMILY FAVORITES / FAMILIENFAVORITEN

Gnocchi with truffle | Gnocchi mit Trüffel

Homemade | Parmigiano Reggiano | sage foam | mushrooms | freshly shaved truffle
Hausgemacht | Parmigiano Reggiano | Salbei-Schaum | Pilze | frisch gehobelter Trüffel

As a starter | Als Vorspeise

21

As a main course | Als Hauptgericht

28

Matching wine/ Passender Wein Son Sierra - Tempranillo, Rioja  9.5 |  41.5

Tournedos Rossini

33

Beef tenderloin | foie gras | Madeira | green asparagus | vine tomato

Choice of sauce: pepper sauce, Stroganoff sauce, red wine sauce or truffle sauce

+3

Rinderfilet | Entenleber | Madeira | grüner Spargel | Strauchtomate

Wahl der Sauce: Pfeffersauce, Stroganoff-Sauce, Rotweinsauce oder Trüffelsauce

+3

Matching wine/ Passender Wein Chateau Vieux Coutelin - Cabernet Franc, Merlot  11.5 |  51.5

Beef ribeye | Rinder-Ribeye

35

Grain-fed | green asparagus | potato | baby courgette | vine tomato

Choice of sauce: pepper sauce, Stroganoff sauce, red wine sauce or truffle sauce

+3

Getreidegefüttert | grüner Spargel | Kartoffel | Mini-Zucchini | Rispen tomate

Wahl der Sauce: Pfeffersauce, Stroganoff-Sauce, Rotweinsauce oder Trüffelsauce

+3

Matching wine/ Passender Wein Cecilia Beretta Amarone della Valpolicella DOCG - Corvina  85

Farmer's Valk Schnitzel / Bauern Valk Schnitzel

29

Pan-fried mushrooms | onion | bacon | carrot | celeriac

Choice of sauce: pepper sauce, Stroganoff sauce, red wine sauce or truffle sauce

+3

Gebratene Pilze | Zwiebel | Speck | Karotte | Knollensellerie

Wahl der Sauce: Pfeffersauce, Stroganoff-Sauce, Rotweinsauce oder Trüffelsauce

+3

Matching wine/ Passender Wein Altobello - Pinot Grigio  7.5 |  35

LOADED FRIES

Asian / Asiatisch

8

Fries | Chili-garlic sauce | crispy onions | seroendeng | spring onion

Pommes | Chili-Knoblauch-Soße | knusprige Zwiebeln | Seroendeng | Frühlingszwiebel

Truffle | Trüffel

9

Fries | truffle mayonnaise | Parmigiano Reggiano | sea salt | spring onion

Pommes | Trüffelmayonnaise | Parmigiano Reggiano | Meersalz | Frühlingszwiebel

Sweet Potato | Süßkartoffel

8

Fries | crispy basil | pesto | Parmigiano Reggiano | pine nuts | sea salt

Knuspriges Basilikum | Pesto | Parmigiano Reggiano | Pinienkerne | Meersalz



V L O E D

MAIN COURSES / HAUPTGÄNGE

 Proeftuin van Noordwijk 	28
Various types of vegetables various preparations from the region <i>Verschiedene Gemüsesorten verschiedene Zubereitungen aus der Region</i>	
Matching wine/ Passender Wein Casa Silva - Chardonnay, Semillon  8.5  39.95	
Cod Kabeljauw 	36
Pumpkin risotto green asparagus spinach mascarpone prosciutto <i>Kürbis Risotto grüner Spargel Spinat Mascarpone Prosciutto</i>	
Matching wine/ Passender Wein Domaine Gayda - Viognier  7.95  36.5	
Whole Sole Ganze Seezunge 	55
Fried in butter 500 g yellow carrot à la meunière green asparagus zucchini flower <i>In Butter gebraten 500 g gelbe Karotte à la Meunière grüner Spargel Zucchiniblüte</i>	
Matching wine/ Passender Wein Casa Silva - Chardonnay, Semillon  8.5  39.95	
 Baked Salmon Fillet / Gebratener Lachsfilet 	29
Vine tomato green asparagus carrot hollandaise sauce basil caponata <i>Rispetomate grüner Spargel Karotte Sauce Hollandaise Basilikum Caponata</i>	
Matching wine/ Passender Wein Casa Silva - Chardonnay, Semillon  8.5  39.95	
Venison rack Hirschrücken 	39
Celeriac hazelnut forest mushrooms baby beet cabbage port sauce <i>Knollensellerie Haselnuss Waldpilze Mini-Rote Bete Kohl Portweinsoße</i>	
Matching wine/ Passender Wein Chateau Vieux Coutelin - Cabernet Franc, Merlot  11.5  51.5	
 Schnitzel 	26
Carrot celeriac citrus tomato egg anchovy	
Choice of sauce: pepper sauce, Stroganoff sauce, red wine sauce or truffle sauce	+3
<i>Karotte Knollensellerie Zitrusfrucht Tomate Ei Anchovis</i>	
Wahl der Sauce: Pfeffersauce, Stroganoff-Sauce, Rotweinsauce oder Trüffelsauce	+3
Matching wine/ Passender Wein Luna de Ana Tinto - Shiraz, Merlot, Tempranillo  7.25  32.5	
 Vloed Hamburger 	26
Black Angus homemade brioche bun pickle tomato red onion bacon cheese <i>Black Angus hausgemachtes Bröche-Brötchen Essiggurke Tomate rote Zwiebel Speck Käse</i>	
Matching wine/ Passender Wein Sonierra - Tempranillo, Rioja  9.5  41.5	
 Spare Ribs 	28
Iberico boneless ketjap steamed bun sweet & sour crispy onion spring onion <i>Iberico ohne Knochen Ketjap gedämpftes Brötchen süß-sauer knusprige Zwiebeln Frühlingszwiebel</i>	
Matching wine/ Passender Wein La Trappe Dubbel on tap  5.3	
 Tournedos 	36
Beef tenderloin Stroganoff green asparagus vine tomato potato	
Choice of sauce: pepper sauce, Stroganoff sauce, red wine sauce or truffle sauce	+3
<i>Rinderfilet Stroganoff grüner Spargel Strauchtomate Kartoffel</i>	
Wahl der Sauce: Pfeffersauce, Stroganoff-Sauce, Rotweinsauce oder Trüffelsauce	+3
Matching wine/ Passender Wein Sonierra - Rioja -  9.5  41.5	



V L O E D

DESSERTS *Homemade | Hausgemacht*

Cheeses | Käsen



Europe | fruit bread | grapes | chutney | luxury nuts | arugula
Europa | Kletzenbrot | Trauben | Chutney | edle Nüsse | Rucola

3 varieties | Sorten

14

4 varieties | Sorten

17

5 varieties | Sorten

19

Dame blanche



Vanilla | chocolate | ice cream | crumble | Atsina cress

Vanille | Schokolade | Eiscreme | Crumble | Atsina

13

Chocolate Toucan/ Schokoladen-Tukan (2 pers.)



Almond | milk chocolate | dark chocolate | crumble | fruit
Mandel | Milkschokolade | Zartbitterschokolade | Crumble | Obst

13 p.p

Lemon | Zitrone



Mousse | gel | candied lemon | white chocolate | vanilla

Mousse | Gel | kandierte Zitrone | weiße Schokolade | Vanille

13

Coffee | Kaffee



Tiramisu | mascarpone mousse | coffee cream | dark chocolate | cocoa crumble

Tiramisu | Mascarpone-Mousse | Kaffeeccreme | Zartbitterschokolade | Kakaocrumble

14

Chocolate | Schokolade



Milk chocolate | crème anglaise | banana mousse | cocoa cake | crunchy hazelnut feuilletine | crumble

Milkschokolade | Crème Anglaise | Bananenmousse | Kakaokuchen | knusprige Haselnuss-Feuilletine | Crumble

14

Raspberry | Himbeere



Raspberry cream | fig gel | biscuit

Himbeercreme | Feigen-Gel | Biskuit

14

Coffee Compleet | Kaffee Komplett



Coffee or tea of choice | 3 chocolates | fruit sorbet | Dame Blanche | apple & cherry

Kaffee oder Tee nach Wahl | 3 Pralinen | Fruchtsorbet | Dame Blanche | Apfel & Kirsche

9

ALLERGEN INFORMATION | ALLERGEN-INFORMATIONEN

 GLUTEN |  SHELLFISH/SCHALENTIERE |  EGGS/EIER |  FISH/FISCH |  PEANUTS/ERDNÜSSE |

 SOJA/SOY |  LACTOSE/LAKTOSE |  NUTS/NÜSSE |  CELERY/SELLERIE |  MUSTARD/SENF |

 SESAME SEEDS/SESAMSAMEN |  MOLLUKS - WEICHTIERE |  SULFITE

 VEGETARIAN |  SIGNATURE DISH



V L O E D