

RESTAURANT



*"Where love sets the table, food tastes best."*

Daniël van der Wal, Chef & René Joosen, F&B Manager

CHECK OUT OUR



DRINKS MENU

ALLERGENS INFORMATION

Icons representing allergens: SHELLFISH | EGGS | FISH | PEANUT | SOY | LACTOSE  
CELERY | MUSTARD | SESAME SEED | SULFITE | LUPINE | MOLLUSKS  
ALMOND | CASHEW NUT | HAZELNUT | MACADAMIA NUT | BRAZIL NUT | PECANNUT  
PISTACHIO NUT | WALNUT | OATS | WHEAT | RYE | BARLEY | SPELT

DO YOU HAVE AN ALLERGY? REPORT THIS TO YOUR WAITER AT ALL TIMES SO OUR KITCHEN CAN TAKE THIS INTO ACCOUNT.

VEGETARIAN | HALAL | PACKAGE CHOICE

Are you traveling by car?  
Then don't forget to scan your parking ticket with one of our staff members,  
so you can get out free of charge.



RESTAURANT

LoeV

## THE STORY BEHIND RESTAURANT LOEV

With the name LoeV, we dive into the history of Gorinchem!  
LoeV is a derivation of Slot Loevestein, the castle and fortress that meant a lot to the city of Gorinchem. Loevestein was a strategic point in the Dutch water line.

In these modern times our restaurant is also located at a strategic point, namely between the rivers Waal and Linge and right next to the A15.

In this atmospheric setting we serve classic Van der Valk dishes and seasonal creations, freshly prepared in our open kitchen.  
Be surprised by a fusion of national and international flavors, perfect for a tasty lunch or dinner.

Enjoy!

# LUNCH

12.00-16.30

## HOMEMADE SOUP

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### Mustard soup 🍷 🍷

Fried bacon | spring onion | vegetarian option available | 10

### Italian tomato soup 🌾 🌾 🌾 🌾 🍷 🍷 🍷 🍷 🍷

Green herb oil | served with bread | 10

## RUSTIC BREAD WHITE OR BROWN 🌾 🌾 🌾 🌾 🍷 🍷

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### Avocado smash 🌾 🍷 🍷

Avocado | poached egg | roasted tomato | crispy chilli oil | 14

### Melted brie 🌾 🍷 🍷 🍷

Honey | walnuts | rocket | sweet and sour red onion | 15

### Carpaccio 🍷 🍷 🍷

Parmesan cheese | truffle mayonnaise | pine nuts | crispy arugula | sun-dried tomato

Or | crumbly aged cheese | homemade pesto | pine nuts | crispy arugula | sun-dried tomato | 15

### Croquettes 🌾 🍷 🍷

Rustic bread | coleslaw | mustard | choice of: shrimp 🍷 🍷 🍷 | veal 🍷 🍷 | veggie 🍷 🍷 | 14

## RUSTIC SALADS

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### Caesar 🌾 🍷 🍷 🍷

Romaine lettuce | chicken | boiled egg | Parmesan cheese | croutons | bacon | anchovies | 16

### Goat cheese à la LoeV style 🍷 🍷 🍷 🍷 🍷

Red chicory | apple | sweet and sour onion | pecans | balsamic vinegar | 16

### Carpaccio 🍷 🍷 🍷

Parmesan cheese | truffle mayonnaise | pine nuts | crispy arugula | sun-dried tomato

Or | crumbly aged cheese | homemade pesto | pine nuts | crispy arugula | sun-dried tomato | 16

### Fish salad 🍷 🍷 🍷

Mesclun salad | smoked salmon | Norwegian shrimps | avocado | Granny Smith apple | honey mustard dressing | 16

# LUNCH

12.00-16.30

## EGG DISHES

Plain sunny side up with bread | 10  

Casino bread | optional: ham | cheese | bacon | +2 | carpaccio | +6 

Omelette   

Optional: vegetarian | 15

## LOEV'S CLASSICS

Club sandwich   

Naan bread | smoked chicken | bacon | tomato | lettuce | sriracha mayonnaise | mango compote | fries | 17

*Tip!* Club sandwich fish   

Naan bread | smoked salmon | avocado | boiled egg | cream cheese | cucumber | curry mayonnaise | French fries | 17

(12 o'clock) Soup, croquette & sandwich                  

Choice of: meat lover  | happy fish  | vega o'clock  | 15

Classic tosti    

Naan bread | ham | cheese | 10

Italian toast     

Naan bread | tomato | cheese | pesto | 10

Toekan burger    

100% beef | aged cheese | iceberg lettuce | pickle | bacon marmalade | smokey bbq mayonnaise | 25

LoeVega burger      

100% plant-based | aged cheese | iceberg lettuce | pickle | smokey bbq mayonnaise | 25

Irish bullet steak (200 grams)   

Fried onion | mushrooms | choice of: fries or bread | choice of: pepper sauce, stroganoff sauce or mushroom cream sauce | 25

Chicken thigh satay        

Peanut sauce | prawn crackers | pickled vegetables | served with fries or bread | 25

Sole (500-600 gram)      

Butter sauce | parsley | salad | 45

# LUNCH

12.00-16.30

## Sole Sunday

2 Sole (each 500-600 gram) |  
bottle of white house wine | for 2 persons | 89

### CHEF'S SPECIALS

*Tip!*

Philly cheesesteak sandwich      حلال

Thinly sliced steak | pinsa | melted cheddar | sautéed onion | truffle mayonnaise | 18

Brioche Steak tartare   

Beef | Parmesan cheese | chives | frisée lettuce | truffle mayonnaise | 15

Brioche tuna salad    

Sweet and sour red onion | capers | radish | pickle | 14

Chicken wrap     حلال

Fried chicken | crispy lettuce | spicy mayonnaise | tomato | bacon | 15

### LUNCH DESSERTS

LoeV's dame blanche  

Chocolate mousse | whipped cream | vanilla ice cream | 10

Cheese board       

Five types of cheese | rich fruit loaf | fig chutney | 16



**FANCY A NIGHT OUT AT JACK'S CASINO?**

*TIP: Complete with our eat, stay & play package*

What does gambling cost you? Stop in time. 18+

[jackscasino.nl](http://jackscasino.nl)



**WATCH THE LATEST MOVIES AT VUE CINEMA**

*TIP! Combine with our movie specials*



**UNWIND AT THE WELEDA CITY SPA**

*TIP: Book the Weleda Spa Relax Package for ultimate relaxation*



# Seizoensmenu

# MENU

17.00-21:30

## CHOICE MENU

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**Three-course menu** | 47,50  
Starter | main course | dessert

**Four-course menu** | 52,50  
Starter | soup | main course | dessert

You can choose your dishes from the menu with a toucan symbol.



Would you like to expand your choices and select from the entire menu?

# DINNER

17.00-21.30

## Starters

### HOMEMADE SOUP

Mustard soup  

Fried bacon | spring onion | vegetarian option available | 10

Italian tomato soup        

Green herb oil | served with bread | 10

### COLD STARTERS

Sourdough roll with dips        

Herb butter | tapenade | 10

 Carpaccio |  *Marques de la Carrasca* | *Tempranillo* | *Shiraz*   

Parmesan cheese | truffle mayonnaise | pine nuts | crispy arugula | sun-dried tomato

Or | crumbly aged cheese | homemade pesto | pine nuts | crispy arugula | sun-dried tomato | 15

 Classic steak tartare |  *Masseria Borgo dei Trulli* | *Primitivo*   

Kataifi | truffle mayonnaise | poached egg | 16

 Burrata |  *Masseria Borgo dei Trulli* | *Primitivo*   

Burrata | pesto | olive crumble | crispy mozzarella | sweet and sour red onion | tricolour tomato | 15

Shrimp cocktail |  *Marques de la Carrasca* | *Verdejo* | *Sauvignon Blanc*  

Jumbo shrimp | whiskey foam | fresh and tart Granny Smith | chives | 17

 Tuna tataki     

Lightly seared tuna | hoisin mayonnaise | radish | cucumber | radish | furikake | wasabi nuts | 16

 Veal with tuna sauce |  *Domaine Raissac* | *Viognier*   

Veal | tuna mayonnaise | fried capers | rocket | 16

# DINNER

17.00-21.30

## RUSTIC SALADS

 **Caesar**    

Romaine lettuce | chicken | boiled egg | Parmesan cheese | croutons | bacon | anchovies | 16

**Goat cheese à la LoeV**    

Red chicory | apple | sweet and sour onion | pecans | balsamic vinegar | 16

**Carpaccio**   

Parmesan cheese | truffle mayonnaise | pine nuts | crispy arugula | sun-dried tomato

Or | crumbly aged cheese | homemade pesto | pine nuts | crispy arugula | sun-dried tomato | 16

 **Fish salad**   

Mesclun salad | smoked salmon | Norwegian prawns | avocado | Granny Smith apple | honey mustard dressing | 16

## Main courses

### MEAT

**Tournedos (200 grams)** |  *Masseria Borgo dei Trulli | Primitivo*     
South American | truffle madeira gravy | 35

**Lamb rump steak (180 grams)**     
Vadouvansaus | pistachio crumble | 25

**Grilled ribeye (200 grams)**      
Dutch pasture-raised beef | herb butter | 26

 **Toekan burger**        
100% beef | aged cheese | iceberg lettuce | pickle | bacon marmalade | smokey bbq mayonnaise | 25

 **Schnitzel**     
220 grams | sauce of your choice | 25

**Toekan schnitzel**     
Fried onion and mushrooms | cherry tomatoes | melted cheese | 27

 **Irish bullet steak (200 grams)**     
Fried onion | mushrooms | sauce of your choice | 26

 **Chicken thigh satay**       
Peanut sauce | prawn crackers | pickled vegetables | lime rice | 25

**Guinea fowl**    
Corn chicken | polenta | sauce of your choice | 26

# DINNER

17.00-21.30

## FISH

 **Salmon** |  *Beauvignac* | *Chardonnay*        
Gremolata | white wine sauce | 25

 **Fried cod** |  *Marques de la Carrasca* | *Verdejo* | *Sauvignon Blanc*       
Citrus hollandaise | romanesco | 27

**Sole (500-600 grams)** |  *Domaine Raissac* | *Viognier*        
Butter sauce | parsley | salad | 45

### *Sole Sunday*

2 Sole (each 500-600 gram) |  
bottle of white house wine | for 2 persons | 89

## VEGETARIAN

**LoeVega burger**       
100% plant-based | aged cheese | iceberg lettuce | pickle | smokey bbq mayonnaise | 25

 **Truffle risotto**      
Fried honey mushrooms | rocket salad | crispy Parmesan | 25

 **Gnocchi**       
Tomato sauce | green asparagus | roasted pumpkin | Parmesan foam | 25

# DINNER

17.00-21.30

## Side dishes & sauces

WE SERVE FRIES WITH THE MAIN COURSES AS STANDARD  
YOU CAN CHOOSE FROM THE FOLLOWING SAUCES  
IF YOU WANT EXTRA SAUCE, THERE WILL BE AN ADDITIONAL CHARGE

Fries with mayonnaise | 5  

Loaded fries   

Truffle mayonnaise | Parmesan cheese | parsley | 8

Sweet potato fries

Truffle mayonnaise | Parmesan | parsley | 8

Braised potatoes with parsley | 5 

Fresh salad | 5     

Chef's daily fresh vegetables | 5 

Sautéed mushrooms and onion | 5

Sourdough bread with dips         

Herb butter | tapenade | 10

Pepper sauce | 3  

Stroganoff sauce | 3 

Mushroom cream sauce | 3 

## Desserts

### Walk Special

Coffee of your choice with liqueur  

Coffee, cappuccino, espresso, double espresso, latte macchiato, tea, fresh mint tea | 8

 LoeV's dame blanche |  *Domaine Berta Maillol* | *Banyuls*  

Chocolate mousse | vanilla ice cream | whipped cream | 10

Cheesecake  

Bastogne | forest fruit compote | raspberry sorbet | 10

 Profiteroles |  *Ouma se Wyn* | *Muscat*  

Profiteroles | vanilla ice cream | caramel sauce | 10

 Lemon tartlet    

Lemon curd | meringue | pistachio crumble | 10

Cheese board |  *Kopke fine Tawny Port*        

Five types of cheese | rich fruit loaf | fig chutney | 15

Espresso Martini  
Tempting blend of vodka, passion fruit juice and vanilla | 8

RESTAURANT  
**LoeV**

# Did you know that...



## IN ADDITION TO RESTAURANT LOEV, WE ALSO HAVE TWO OTHER RESTAURANTS

### Restaurant Bar Stein

Restaurant Bar Stein is an atmospheric restaurant with flamboyant decor. Enjoy the view of the open kitchen, cocktail shaking or a nice bottle of wine being uncorked. At Stein you can enjoy fine dining in an intimate setting and the chef loves to surprise you with a diversity of flavors and personal attention!

### Live Cooking

If you can't choose from all the goodies our chefs prepare for you, we serve an extensive Live Cooking Dinner Buffet every first Saturday night of the month and a Sunday brunch every first Sunday of the month. This gives you a choice of seasonal dishes in buffet style, with our chefs and their team preparing meat, fish and vegetarian dishes à la minute.

## WE ALSO HAVE OUR OWN CALENDAR OF EVENTS



### at Van der Valk Gorinchem Dinnershows

Experience an evening of fun at Van der Valk Hotel Gorinchem's Dinnershows! Culinary art and swinging music come together in carefully selected themes and live performances, for an unforgettable experience full of flavor and rhythm.

Keep an eye on our website for upcoming editions!



### Discover Holidays

Celebrate the holidays at Van der Valk Hotel Gorinchem. Whether it's Easter, Mother's Day, Christmas or any other special occasion, we make sure these days become extra special.



### On the agenda Activities in the regio

Strolling through the cozy shopping streets, strolling along the winding dikes or enjoying a drink on the terrace. In Gorinchem you can do it all! This special city was named the most beautiful fortified city of the Netherlands in 2021. Discover what the city and region have to offer and unwind at the hotel after a day of adventure.

Keep an eye on our socials and stay tuned for the latest news!



@Valkhotelgorinchem



@hotelgorinchem



Vandervalkhotelgorinchem



Van der Valk Hotel Gorinchem

# DRINKS

Our beers contain gluten 

## BEERS AND LAGER ON TAP

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Swinckels, pils 25 cl	3,6
Swinckels, pils 50 cl	7
Cornet Oaked, blond 25 cl	5,95
Cornet Oaked, blond 50 cl	9,95
Weihenstephaner tap 25 cl	5,95
Weihenstephaner tap 50 cl	9,95
Seasonal beer	6

## BEER PER BOTTLE

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La Trappe   white, blond, dubbel, quadrupel	5,4
Liefmans	4,5
Swinckels 0,0 %	4,5
Bavaria Radler 0,0%   2,0%	4,5
Bavaria IPA 0,0%	4,5
Bavaria wit 0,0%	6
Cornet 0.0%	6
La Trappe Nillis 0,0 %	6

## COCKTAILS

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Pornstar Martini	13
Passionfruit liqueur   vodka   vanilla   lime	9
Passion Mojito 0%	
Passionfruit   lime   mint	9
Aperol Spritz	
Aperol   cava   sparkling water	8
Martini Bellini	
Peach   prosecco	11
Hertogen Gin Tonic	
Blossom   Herbal   Blueberry	

# WINE LIST

Our wines contain sulfites 

## WHITE

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### Open wines

M Selection | Pinot Grigio | South Africa | Glass 5,75 | Bottle 28,5  
Fruity | citrus | soft taste | slight sweetness

Sonsierra | Tempranillo Blanco | Rioja | Spain | Glass 7 | Bottle 34,5  
Green apple | citrus | oak | tropical fruit

Marques de la Carrasca | Verdejo | Sauvignon Blanc | Spain | Glass 6 | Bottle 27,5  
Scent of Granny Smith | fresh mint | grapefruit

Domaine Raissac | Les Cres | Viognier | France | Glass 6,5 | Bottle 32,5  
Apricots | flowers | passion fruit | almonds

Beauvignac | Cave de Pomerols | Chardonnay | France | Glass 7 | Bottle 34,5  
Grilled almonds | pear | toast | citrus

M Selection | Moelleux | Germany | Glass 5,75 | Bottle 28,5  
Yellow fruit | deliciously sweet | fresh

### Fresh & Fruity

Domaine Bott Frères | Pinot Blanc Tradition | A.O.P. Elzas, France | Bottle 36,5  
Dry | light | fresh | white flesh fruit

Fontenille Luberon Blanc | Rolle, Grenache Blanc | Clairette | A.O.P. Rhone, France | Bottle 34,5  
Floral | pear | apricot | fresh finish

Barone di Valforte | Pecorino D.O.P. | D.O.C. Abruzzo, Italy | Bottle 37,5  
White flowers | fresh | complex aromas

Weingut Schuster | Grüner Veltliner | Niederösterreich, Austria | Bottle 37,5  
Spicy | grapefruit | nectarine

### Soft & Full

Prosper Maufoux | Chardonnay | A.O.P. Bourgogne, France | Bottle 39,5  
Oak-aged | white flowers | fresh finish

Domaine des Pasquiers | A.O.P. Rhone, France | Bottle 32,5  
Sablet Blanc | Clairette | Marsanne | Rousanne  
Silvery hues | full and smoky | aroma of white flowers

Voché | Fermentado & Barrica | Chardonnay | Viura | D.O.C. Rioja, Spain | Bottle 42,5  
Flowers | citrus | herbs | wood

# WINE LIST

## RED

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### Open wines

M Selection | Merlot | Spain | Glass 5,75 | Bottle 28,5  
Smooth round wine | blackberries | plums | blackcurrant

Marques de la Carrasca | Tempranillo | Shiraz | Spain | Glass 6 | Bottle 30  
Ripe red fruit | chocolate | mint

Masseria Borgo dei Trulli | Primitivo | Italy | Glass 7 | Bottle 32,5  
Licorice | red and black berries | light spices

Staphyle | Malbec | Argentina | Glass 7 | Bottle 32,5  
Plums | cherries | raspberry | tannins | elegant

### Smooth & Fruity

Domaine Bott Frères | Pinot Noir Tradition | A.O.P. Elzas, France | Bottle 34,5  
Pure color | red fruit | smooth wine

Fontenille Luberon Rouge | Grenache | Syrah | A.O.P. Rhone, France | Bottle 37,5  
Deep red color | black fruit | aromatic aftertaste

### Firm & Powerful

Domaine des Pasquiers | Sablet Rouge | A.O.P. Rhone, France | Bottle 32,5  
Grenache | Syrah | Mourvèdre  
Deep red color | black fruit | aromatic aftertaste

Château Raissac Belmont | A.O.P. Languedoc, France | Bottle 32,5  
Syrah | Grenache  
Fruity | intense | red and black fruit | spicy

Tenuta Patruno Perniola Lenos | Primitivo | I.G.T. Puglia, Italy | Bottle 35  
Spicy scent | full-bodied | velvety aftertaste

Marqués de Cáceres | Excellens Reserva | Tempranillo | D.O.C. Rioja, Spain | Bottle 44,5  
Ripe black fruit | cocoa | wood | currants

# WINE LIST

## SPARKLING

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### Festive & Fresh

Jaume Serra Gold | Cava Brut | Spain | Glass 7,5 | Bottle 37,5  
White fruit | citrus | apple | delicate bubbles

Rivarose | Brut | Prestige Rosé | Syrah | France | Glass 9 | Bottle 40  
Fresh | sparkling | Mediterranean sun

### Special & Exclusive

Pommery | Champagne Brut | Silver Royal | France | 37,5cl | Bottle 45  
Citrus | pear | hazelnut | soft bubbles

Pommery | Champagne Brut | Silver Royal | France | 75cl | Bottle 80  
Citrus | pear | hazelnut | soft bubbles

Pommery | Champagne Brut | Rosé Royal | France | 75cl | Bottle 90  
Red fruit | apple | brioche | soft bubbles

Pommery | Champagne Brut | Silver Royal | France | 150cl | Bottle 175  
Citrus | pear | hazelnut | soft bubbles

## ROSÉ

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### Fresh & fruity

Toos Rosé | Grenache | Syrah | France | Glass 7,5 | Bottle 35  
Peach | apricot | grapefruit | red fruit

Caleo Pinot Grigio | Blush Rosé | Italy | Glass 6 | Bottle 27,5  
Fresh | strawberry | raspberries | berries | blossom | citrus

# WINE LIST

## DESSERT WINE

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Domaine Berta Maillol | France | Glass 7,5  
Banyuls Rimage | Grenache | Rouge  
Rich flavour | plums | liquorice | chocolate

Ouma se Wyn | Muscat | South Africa | Glass 7  
Citrus | Honey | Raisins | Blossom

## ALCOHOL-FREE WINE

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Blue Nun Sparkling Silver | Germany | Glass 6 | Bottle 27,5  
Floral | pear | ripe apple | powerful bubbles

Rosé | Michel Schneider | Germany | Glass 6 | Bottle 27,5  
Floral | raspberries | strawberries

Chardonnay | Michel Schneider | Germany | Glass 6 | Bottle 27,5  
Melon | ripe apple | lemon

Cabernet Sauvignon | Michel Schneider | Germany | Glass 6 | Bottle 27,5  
Plums | cherries | blackcurrants

# CELLAR WINE

## WHITE

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### Special & Exclusive

Domaine Bott Frères | Auxerrois Réserve | A.O.P. Elzas, France | Bottle 42,5  
Apricot | nectarine | jasmine | citrus | fruity aftertaste

Domaine Masson-Blondelet | Pouilly Fumé | Sauvignon Blanc | A.O.P. Loire, France | Bottle 45  
Smoky in the nose | citrus | distinctive aftertaste

Domaine de Beauregard | Saint-Véran | Chardonnay | A.O.P. Bourgogne, France | Bottle 47,5  
Wood-aged | honey | grapefruit | long aftertaste

Maison du Cray | Chardonnay | A.O.P. Chablis, France | Bottle 47  
Aged in oak | vanilla | citrus | apple | spice

Domaine Roque Sestière | A.O.P. Languedoc, France | Bottle 32,5  
Grenache Blanc | Rousanne | Maccabeu  
Elegant | spicy

## RED

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### Special & Exclusive

Domaine Raissac | Les Lions | Pinot Noir | France | Bottle 42,5  
Bright red berries | cherries | ruby red color

Domaine de Beauregard | Fleurie | Gamay | A.O.P. Bourgogne, France | Bottle 45  
Floral | red fruit | velvety aftertaste

Domaine les Teyssonnières | Gigondas | Syrah | Grenache | A.O.P. Rhone, France | Bottle 57,5  
Garnet red wine | ripe fruit | spices | musk | long aftertaste

Abrigo Giovanni | Barolo "Ravera" | Nebbiolo | Piemonte, Italy | Bottle 72  
Full and intense | fruity | balsamic aftertaste

Cecilia Beretta | Amarone Della Valpolicella | Corvina | Rondinella |  
D.O.C.G. Veneto, Italy | Bottle 72  
Plums | herbs | tobacco | 18 months aged in oak

Castellare di Castellina | Chianti Classico | Sangiovese | D.O.C.G. Toscane, Italy | Bottle 52  
Authentic Chianti | slight sweetness | characteristic aftertaste

Barone di Valforte | Colle Sale d'Abruzzo | D.O.C.G. Montepulciano d'Abruzzo, Italy | Bottle 52  
Spicy scent | red fruit | warm full-bodied aftertaste

OUR CELLAR WINES CHANGE FREQUENTLY