



Herzlich Willkommen
Welcome | welkom

im
Restaurant
des
Van der Valk
Hotel Berlin Brandenburg





VORSPEISEN | Starters

Baby Leaf

12,00 €

Roter Mangold | Mizuna | Eichblatt | Tatsoi | Granatapfelkerne | Grana Padano
kandierte Walnüsse | Himbeervinaigrette

Baby leaf salad

Red chard | mizuna | oak leaf | tatsoi | pomegranate seeds | Grana Padano | candied walnuts
| raspberry vinaigrette

Rinder Carpaccio

17,00 €

Rucola | Pinienkerne | Parmesan | Harry's Bar Sauce | TORRE GILBERTI Olio Oliva

Beef carpaccio

Rocket | pine nuts | Parmesan | Harry's Bar sauce | TORRE GILBERTI olive oil

Mini-Mozzarella & Tomato

12,50 €

Balsamico dunkel | Olivenöl | Portwein-Schalotten | Basilikum | Kresse

Mini mozzarella & tomato

Dark balsamic | olive oil | port shallots | basil | cress

Caesar Salad

Römersalat | Sardelle | Croûtons | Grana Padano | Tomaten

klein | small 12,50 €

Garnelen oder Hähnchenbrust

groß | large 18,00 €

Caesar salad

Romaine lettuce | anchovy | croutons | Grana Padano | tomatoes | shrimp or chicken breast

SUPPEN | Soups

Tomatensuppe

7,00 €

Tomatenflocken | Basilikum

Tomato soup

Tomato flakes | Basil

Linsen-Kokos-Suppe

8,50 €

Frühlingslauch | Zitronenöl

Lentil and coconut soup

Spring leek | lemon oil

Gazpacho

9,00 €

Paprika | Gurken | Tomaten | Wassermelone | Basilikum | Essig

Gazpacho

Bell pepper | cucumber | tomatoes | watermelon | basil | vinegar

Pfifferling-Cremesuppe

10,00 €

feine Pfifferlinge | Crème fraîche | Limette

Cream of chanterelle soup

Fine chanterelles | crème fraîche | lime



BOWLS | Bowls

Quinoa-Frischekick

Quinoa | Grünkohl | Sojabohnen | Tomaten | Zwiebeln

Quinoa fresh kick

Quinoa | kale | soybeans | tomatoes | onions

10,00 €

Kichererbsen-Currytraum

Kichererbsen | Dicke Bohnen | Paprika | Tomaten

Chickpea curry dream

Chickpeas | broad beans | bell pepper | tomatoes

10,00 €

Risoni-Mittelmeertraum

Reisnudeln | Schwarzer Reis | Tomaten | Feta | Oliven | Zwiebeln

Risoni Mediterranean dream

Rice-shaped pasta | black rice | tomatoes | feta | olives | onions

10,00 €

Avocado-Reis-Delight

Schwarzer Reis | Avocado | Tomaten | Schalotten | Chili

Avocado rice delight

Black rice | avocado | tomatoes | shallots | chili

10,00 €

Power-Buchweizen-Bowl

Buchweizen | Spinat | Erbsen | Dicke Bohnen | Brokkoli | Reis

Power buckwheat bowl

Buckwheat | spinach | peas | broad beans | broccoli | rice

10,00 €

Ergänzen Sie dazu:

You may choose the following:

Streifen vom Flat Iron Buttersteak

Strips of flat iron butter steak

12,00 €

Hähnchen, 200g

Chicken

10,50 €

Non-Chicken, 200g

Non-chicken

9,50 €

Garnelen, 6 Stück

Shrimps, 6 pieces

12,00 €



BURGER & SNACKS

Green Mountain Burger

Erbsenprotein Patty | smoked Umami Sauce | Weißkraut

Green Mountain burger

Pea protein patty | smoked umami sauce | white cabbage

21,50 €

Valkyrie Bacon-Cheeseburger, 100g

Cheddar-Bacon-Cream | Tomaten | Salat | Gurken | Dressing | Zwiebelmarmelade

Valkyrie bacon cheeseburger, 100g

Cheddar bacon cream | tomatoes | lettuce | cucumbers | dressing | onion jam

21,50 €

Rinder-Cheeseburger

Speck | Cheddarkäse | Tomaten | Salat | Gurken | Dressing | Zwiebelmarmelade

Beef cheeseburger

Bacon | Cheddar cheese | tomatoes | lettuce | cucumbers | dressing | onion jam

klein | small 15,50 €

groß | large 21,50 €

Zu den Burgern servieren wir Ihnen
Pommes Frites oder Süßkartoffel Frites | Ketchup | Mayonnaise (auch vegan)

*The burgers are served with
french fries or sweet potato fries | ketchup | mayonnaise (vegan as well)

Bitterballen

8 holländische Bitterballen | Senf

Bitterballen

8 Dutch bitterballen | mustard

10,50 €

Kroketten

2 holländische Kroketten | Senf | 2 Scheiben Toastbrot

Croquettes

2 Dutch croquettes | mustard | 2 slices of toast

10,50 €

Berliner Currywurst (geschnitten)

Tomaten | Apfel | Zwiebeln | Curry | Pommes Frites

Berliner Currywurst (sliced)

Tomatoes | apple | onions | curry | french fries

16,50 €

Fish 'n' Chips

Schellfisch | Sauce Tartare | Pommes Frites

Fish 'n' chips

Haddock | sauce tartare | french fries

17,50 €



HAUPTGERICHTE | Main Dishes

Lachs Sous Vide in Teriyaki

24,00 €

Pastinaken | Brombeeren | Navetten | Kürbis | Kurkuma beurre blanc
Sous-vide salmon in teriyaki
Parsnips | blackberries | turnips | pumpkin | turmeric beurre blanc

Planted-Chicken-Mediterran

22,50 €

Tomatenragout | Oliven | Rosmarin Drillinge
Planted Chicken Mediterran
Tomato ragout | olives | rosemary baby potatoes

Schnitzel Wiener Art (vom Schwein)

22,50 €

Deutschland | Schwein | Pommes Frites | Wildpreiselbeere | Zitrone
Wiener-style schnitzel (pork)
Germany | pork | french fries | wild lingonberries | lemon

Rinder Steak Entrecôte, 300g | Südamerika

31,00 €

Beef entrecôte steak, 300g | South America

Flat-Iron-Buttersteak von der Färse, 300g | Irland

34,00 €

Heifer flat iron butter steak, 300g | Ireland

Zu allen Steaks servieren wir Kartoffelpüree, Romanesco und Rotweinglace.
We serve mashed potatoes, romanesco and red wine ice cream with all our steaks.

Maishähnchenbrust Supreme

23,50 €

Belugalinsen | Cannellini-Bohnen-Püree | Waldpilze | Erdbeer Tandoori Jus
Corn-fed chicken breast supreme
Beluga lentils | cannellini bean purée | wild mushrooms | strawberry tandoori jus

Weitere Beilagen können Sie für 4,50 € ergänzen.
You can add further side dishes for €4.50.

Tomatensauce
tomato sauce

Champignon-Braten-Glace
mushroom roast glaze

Brokkoli
broccoli

Süßkartoffel Fritten
sweet potato fries

Rotweinglace
red wine glaze

Pfeffersauce „Mélange Noir“
pepper sauce "Mélange Noir"

Blumenkohl
cauliflower

Kroketten
croquettes

Champignoncreme
cream of mushroom

Pommes Frites
french fries

Süßkartoffelpüree
sweet potato puree



DESSERTS | Desserts

1 Kugel Eis

Vanille | Schokolade | Erdbeer | Pistazie | Stracciatella | Vanille Vegan

1 scoop of ice cream

Vanilla | chocolate | strawberry | pistachio | stracciatella | vegan vanilla

3,00 €

1 Kugel Sorbet

Zitrone | Himbeer | Cassis | Kirsch | Passionsfrucht | Apfel

1 scoop of sorbet

Lemon | raspberry | cassis | cherry | passion fruit | apple

3,50 €

"Dame Blanche"

Vanilleeis | Schokoladensauce | Krokant | Sahne

"Dame Blanche"

Vanilla ice cream | chocolate sauce | brittle | whipped cream

9,50 €

Limetten Mango Kuchen

Schokolade | Himbeer Sorbet | Pistazien Knusper

Lime and mango cake

Chocolate | raspberry sorbet | pistachio crunch

9,00 €

Käseplatte "Kober Maison"

Deutschland | "Tief im Wald" | "Wacken Bierkäse" | "blaue Kornblume"

"Rosenkäse" | Fruchtsenf | Früchtebrot

Cheese platter "Kober Maison"

Germany | "Tief im Wald" | "Wacken Bierkäse" | "blaue Kornblume" | "Rosenkäse" | fruit mustard | fruit bread

klein | small 13,50 €

groß | large 19,00 €

9,50 €

Coupe Romanoff

Vanilleeis | Erdbeeren | Cointreau | Sahne

Coupe Romanoff

Vanilla ice cream | strawberries | Cointreau | whipped cream

9,50 €

Coupe Colonel

Zitronensorbet | ein Schuss Vodka

Coupe Colonel

Lemon sorbet | a shot of vodka



ROMANTIK TRIFFT GENUSS

Lust auf etwas Besonderes am Abend?

Buchen Sie jetzt unser 3-Gänge Candle-Light-Dinner und lassen Sie sich kulinarisch verwöhnen.

60,50 € pro Person

Auskunft zu Zusatzstoffen und Allergenen erhalten Sie von unserem Servicepersonal.

For information on additives and allergens, please contact our service team.

Alle Preise verstehen sich in Euro (€) inkl. MwSt. / All prices in euros (€) and including VAT.



= vegetarisch



= vegan