



Welcome in Grand Café Nautique!

By the water, you daydream and ponder the challenges of the oceans, seas, and rivers. Sailing ships glide by, bringing true adventurers aboard: courageous and enthusiastic seafarers.

They brave the elements and seek adventure. Enterprising, energetic people who enjoy life and feel free... and who return home to their loved ones, sharing stories of their experiences and bringing souvenirs. Let us offer them a warm, safe haven.

We pay tribute to the seafarer, our source of inspiration.

The Delta Hotel is situated in a truly unique location on the largest river in the Netherlands. An extraordinary hotel, half in the water! Here, guests enjoy the view and want to stay longer to experience life on the river up close. A hotel where you can feel close to the adventurers on the water. You can eat, drink, sleep, relax, and work. Time for each other. You can be completely yourself.

The food and drinks on our menu are international and, of course, often inspired by the water. We cook healthily and consciously, boldly and honestly, simply – but above all, it has to be delicious!

Our menu has been carefully compiled for you. Do you have any special dietary requirements, food intolerances, or allergies? Please inform us before placing your order; we are happy to assist you.





HOLTKAMP

Pastry

Apple crumble pie	6,00
Dutch “stroopwafel” cake	6,75
Blueberry cheesecake	6,75
“Pie of the day”	6,75
Whipped cream on your pie?	1,00

“Koekela”



Hazelnut brownie	5,25
Banana muffin	5,25
Lemon bar	4,75





To share | from the land

House-roasted luxury nuts 	4,95
Olives 	4,95
“Zilte milde” cheese with mustard 	5,75
Fresh oven-baked bread roll with herb butter and aioli 	7,25
Holtkamp beef bitter balls with mustard (6 pcs)	8,50
Chicken gyoza with soy sauce and crispy chili mayonnaise (6pcs)	8,50
Chorizo croquettes with sriracha mayonnaise (6 pcs)	8,50
Cheese sticks with chili sauce (6 pcs) 	8,00
Truffle arancini with basil mayonnaise (6 pcs) 	8,50
Karaage crispy chicken bites with hoisin and spring onion (6 pcs)	9,00
Snack platter hot (12 pcs)	16,75
Bitter balls cheese sticks chorizo croquettes shrimp croquettes	
Snack platter hot/cold	19,75
Olives nacho’s “Zilte milde” cheese bitter balls cheese sticks chorizo croquettes Karaage chicken bites	
Loaded nachos 	11,50
Cheddar sour cream guacamole jalapeño’s spring onion tomato salsa	



Oysters

Zeeuwse Creuse No3 each	3,75
Shallot vinaigrette soy sauce lemon pepper	
Briny slightly fruity smooth finish	
Fine de Claire No2 each	4,50
Shallot vinaigrette soy sauce lemon pepper	
Mildly briny subtly sweet nutty finish	
HK 46 Delta Ostrea No2 each	5,75
Shallot vinaigrette soy sauce lemon pepper	
Rich and creamy meaty fresh, briny finish	
Oyster tasting	27,00
2x Zeeuwse Creuse No3 2x Fine de Claire No2	
2x HK 46 Delta Ostrea No2	
Shallot vinaigrette soy sauce lemon pepper	

To share | from the sea

Homemade fried cod bits	13,00
Cod fish remoulade sauce lemon	
Calamari fritto	11,75
Aioli lemon	
Shrimp croquettes	10,25
Sriracha mayonnaise lemon	

Flammkuchen

Traditional	13,50
Sour cream onion bacon pepper arugula	
Tartufo 	13,75
Cream cheese truffle tapenade spring onion	
Parmesan cheese arugula	
Smoked salmon	14,95
Herb cream cheese red onion capers dill	



Lunch dishes (farmers bread white or brown) (glutenfree bread +1,50)

You can order until 5 p.m.

Open sandwich goat cheese 	13,50
Soft goat cheese tomato relish walnuts arugula	
Delta Club sandwich	17,00
Chicken fillet egg salad tomato cucumber bacon little gem mustard mayonnaise	
Ocean Club sandwich	17,75
Smoked salmon avocado cream boiled egg tomato mustard mayonnaise little gem	
Carpaccio	16,50
Truffle mayonnaise pine nuts capers Parmesan cheese arugula	
Tuna salad	14,50
Pickle boiled egg silver onion herb dressing mesclun	
Croquettes with bread or fries	13,50
Choice between pulled pork croquettes cheese croquettes Dutch shrimp croquettes (+1,00)	

Lunch specials

Eggs benedict 	15,50
Brioche toast smashed avocado spinach poached egg Hollandaise sauce green herbs	
Tip: add smoked salmon (+4,00) or bacon (+2,50)	
Focaccia vitello tonnato	17,00
Veal roast beef tuna sauce sun-dried tomato spring onion capers arugula	
Focaccia crispy chicken	16,50
Crispy chicken Parmesan cheese cucumber sriracha mayonnaise arugula	

Fried egg/ omelette

Fried eggs	12,50
Farmhouse ham bacon "Zilte milde" cheese roast beef Choice of two toppings (extra topping +1,25)	
Farmer's omelette	13,00
Mushrooms potato bacon onion bell pepper	



You can order until 5 p.m.

Lunch plates (farmers bread white or brown)

“Delta”	18,50
Carpaccio farmhouse ham with fried egg beef croquette soup of the day	
“Ocean”	18,75
Smoked salmon with fried egg tuna salad Dutch shrimp croquette soup of the day	
“Nautique” 	17,75
Smashed avocado with fried egg goat cheese cheese croquette soup of the day	

“River rush” lunch menu

Waterweg 2-course	34,50
Starter main course	
Waterweg 3-course	39,50
Starter main course dessert	

Salads	To be ordered all day	small large
Smoked salmon		14,95 19,95
Avocado red onion cucumber boiled egg mustard mayonnaise little gem		
Caesar salad		13,25 18,25
Caesar dressing anchovies crispy chicken croutons tomato boiled egg bacon Parmesan cheese little gem		
Pumpkin salad (vegan) 		12,95 17,95
Roasted pumpkin sunflower seeds sun-dried tomato balsamic cream mesclun		

Soups To be ordered all day

Mustard soup	9,75
Coarse Dijon mustard cream spring onion crispy bacon	
Tomato-chipotle soup (vegan) 	9,50
Chipotle peppers tomato pumpkin garlic croutons	
Soup of the week	9,00
From the Ocean Race menu	

Also check out our Classics, which can be ordered all day long!



Starters

To order from 5 PM

Carpaccio	15,50
Truffle mayonnaise pine nuts Parmesan cheese capers arugula	
Vitello tonnato	16,50
Veal roast beef tuna sauce sun-dried tomato spring onion capers arugula	
Tres pintxos 	14,50
Garlic toast goat cheese & date manchego & membrillo pumpkin & balsamic cream	
Ceviche	16,50
Scallops avocado lime juice cilantro ginger red chili	
Tasting menu for two	18,50 p.p.
Carpaccio vitello tonnato pintxo ceviche tomato-chipotle soup bread	

Classics

To be ordered all day

Chicken satay	25,50
Chicken breast satay sauce crispy fried onions cucumber & bean sprout salad cassava crackers fries	
Fish and chips	25,50
White fish pea puree remoulade sauce lemon fries	
Hamburger (also vegetarian option available) 	24,50
Brioche bun burger sauce cheddar little gem lettuce bacon pickles crispy onion rings fries	



Ribeye (500g)

(for 2 persons)

42,50 pp

Grain-fed Ribeye, served on a sharing board with roasted vegetables, sauces and fries

Main courses

Grain-fed ribeye 200 gram	36,50
Roasted celeriac cream oyster mushrooms bimi chimichurri	
Salmon fillet	28,50
Cavolo nero black tagliatelle lemon cream sauce chili flakes	
Braised beef chuck	29,50
Swiss rösti purple heritage carrot caramelized shallots gravy	
Corvina fillet & scallop	29,50
Sweet potato mousseline baby spinach coconut curry lime oil	
Ricotta gnocchi 	22,50
Sage butter baby spinach sautéed mushrooms shaved Parmesan hazelnut	
Massaman curry (vegan) 	21,50
Roseval potatoes green beans pak choi peanut-sesame crunch coriander oil jasmine coconut rice	

Sides

Fries mayonnaise (sweet potato fries +1,25)	6,00
Fries truffle mayonnaise Parmesan cheese spring onion (sweet potato fries +1,25)	7,00
Jasmine coconut rice	6,00
Vegetables variety of vegetables from the chef	5,00
Side salad with herb dressing	5,00



Desserts

Affogato coupe Bourbon vanilla ice cream espresso caramelized hazelnuts amaretti biscuits	11,50
Black forest cherry Cherry compote brownie crumble amarena yoghurt ice cream whipped cream	11,50
Lemon pie Mascarpone lemon curd meringue cake batter ice cream	11,75
“To tag” (min. 2 persons, price p.p.) Tasting of a selection of desserts	12,75
Single scoop ice cream Bourbon vanilla amarena yoghurt cake batter strawberry sorbet chocolate	3,00
Cheese platter Selection of cheeses fruit bread quince jelly nuts dried figs	14,50

“Koekela” with your coffee

Hazelnut brownie	5,25
Banana muffin	5,25
Lemon bar	4,75





Ocean Race menu

3-course	46,50
4-course	52,50

From the Ocean Race menu; available separately

Starter	13,50
Soup	9,00
Main course	28,50
Dessert	10,00





Hot drinks

Coffee and tea

Rotterdam “Natte Thee”	3,40
Fresh mint tea ginger tea	3,75
Coffee	3,40
Espresso	3,40
Espresso macchiato	3,65
Cappuccino coffee with milk hot chocolate	3,75
Latte macchiato	4,25
Flat white	5,75
Iced coffee (double espresso milk whipped cream)	6,50
Ice Cream coffee (coffee caramel vanilla ice cream)	8,00
Supplement for oat milk soy milk syrup	0,75
Supplement for whipped cream	1,00

International coffee

9,50

- Irish coffee
Jameson | coffee | unsweetened cream
- Irish cream coffee
Baileys | coffee | unsweetened cream
- Spanish coffee
Tia Maria | coffee | unsweetened cream
- Italian coffee
Amaretto | coffee | unsweetened cream
- French coffee
Grand marnier | coffee | unsweetened cream
- Mexican coffee
Kahlua | coffee | unsweetened cream
- Cuarenta y tres coffee
Licor 43 | coffee | unsweetened cream
- Dom coffee
Dom Bénédictine | coffee | unsweetened cream
- Cointreau coffee
Cointreau | coffee | unsweetened cream





Soft drinks

from 3,75

Pepsi | Pepsi Max | 7-up | Sisi | Cassis
Tonic | Bitter lemon | Ginger ale | Gingerbeer
Rivella | Crodino | Lipton ice tea | Lipton ice tea green
Sourcy blue | Sourcy red

Homemade ice tea 4,25
Watermelon/passion fruit

Dairy
Fristi | chocolate milk | milk 3,55

Juice
Apple juice | tomato juice | fresh orange juice 4,25

Water

Purezza Premium Water * 6,95
Sparkling or still 750ml

Can of ice water * 3,95
Cucumber | lemon | mint 4,25

*a portion of the proceeds goes to a charity

Delta Hotel gives back to the local community.

We would also like to contribute to society, particularly to the local community.
If Delta Hotel prospers, Vlaardingen prospers too.

The amount raised from a portion of the sales of bottles and carafes
of water is donated to charity.

Every three months the charity changes, so we can help four charities each year.

“UNFILTERED” 4,50
Spicy softdrink with ginger | pineapple | cinnamon
0% alcohol | 100% profit for the YETS Foundation
More than a soda.





Draft Beers

Heineken 25cl	3,95
Heineken 35cl	5,25
Heineken 50cl	7,45
Texelse Skuumkoppe	6,75
La Chouffe 25cl	4,85
La Chouffe 33cl	5,95
La Chouffe 50cl	8,95
Vulcaan Seasonal beer	6,45
“Beer of the moment”	6,45

Bottled beers

Heineken 0.0	4,20
Affligem blond	6,50
Affligem dubbel	6,50
Affligem Triple	6,75
Affligem Wit	6,50
Affligem Wit 0.0	5,45
Amstel radler	4,85
Amstel radler 0.0	4,35
Brand Weizen	6,25
Liefmans Fruitesse	6,50
Duvel	6,95
Desperados	5,85
Corona	5,85



Wines

Sparkling wines

Prosecco rosato Serenello Italy	6,50 / 34,00
Cava L'Arboc Grand Medaille d'Or Método Tradicional Spain	7,50 / 40,00

Alcohol-free wine

Accademia sparkling rosé	5,75
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White wines

Reserve Saint Marc Sauvignon Blanc Languedoc France	5,95 / 32,00
Chardonnay False Bay Crystalline Somerset South Africa	6,50 / 34,50
La Toretta Pinot Grigio Venetië Italy	6,50 / 34,50
Castillo de la Mota Verdejo Rueda Spain	35,00
Forma de Arte Alvarinho Tejo Portugal	39,50
Vinhaultau Viognier Languedoc France	40,00
Vinhaultau Chardonnay Languedoc France	42,50
Weingut von Gropper Brutscher Weißburgunder Pfalz Germany	47,50
Weingut Münzenrieder Grüner Veltliner Burgenland Germany	55,00



Wines

Rosé wines

La Toretta Pinot Grigio Blush Veneto Italy	6,50 / 34,50
Vinalthau Grenache Languedoc France	40,00

Red wines

Réserve Saint Marc Merlot Languedoc France	5,95 / 32,00
Pinotage False Bay Bush Vine Somerset South Africa	6,25 / 34,00
La Toretta Primitivo Negroamaro Puglia Italy	6,50 / 34,50
Faustino Garcia Martinez Rioja Spain	35,00
Vinalthau Syrah Languedoc France	40,00
11 Pinos Bobal Limited Edition Castile La Mancha Spain	42,50
Comte de Ferboy Bordeaux France	45,00
Weingut von Gropper Brutscher Spatburgunder Pfalz Germany	47,50
Forma de Arte Barrel Oaked Cabernet Sauvignon Tejo Portugal	50,00
Villa Crine Ripasso Valpolicella Classico Superiore Veneto Italy	65,00



Wines

Dessert wines

Moscatel de Setubal Setubal Portugal	5,95
Pedro Ximenez Bodegas Navarro 5 years old Montilla Spain	6,95

“Neem een kijkje in onze watergekoelde wijnkelder”
“Take a look in our wine cellar, the only water cooled wine cellar of The Netherlands”





Holland Ocean Racing meets the Delta Hotel

Holland Ocean Racing

On the open sea, where wind and water dictate the rhythm, it's all about trust, perseverance, and teamwork.

This is the world of Holland Ocean Racing.

Here, young, ambitious sailors are trained to become true offshore regatta sailors. Here, boundaries are pushed and talents are further developed through practical experience.

The captain sets the course, but he can't sail without his crew.

Because everyone on board has their specialty, and only together as a good team can they reach the finish line. Under pressure and in all kinds of weather, they learn to get the best out of themselves and each other.

Affiliated with the Delta Hotel

This same mentality is also reflected at the Delta Hotel.

Located directly on the water and inspired by offshore sailing, we work here as one team. With focus, energy, and the will to improve every day.

Whether at sea or at the table – it's about experience, collaboration, and always on the lookout for adventures and great stories.

Welcome aboard!



Would you like to learn more about the world of offshore sailing?
Scan the QR code.





Cocktails

13,50

Cocktails from all the corners of the world inspired by the Ocean Race route

Cocktail Spain

Fancy 43

Licor 43 | lime juice | ginger beer

Cocktail Vlaardingen

The North Sea

Schelvispekkel | Ginger Ale | lime

Cocktail Mediterranean

Amaretto Sour

Amaretto | lemon juice | sugar syrup

Cocktail Schiedam

Ketel One vodka mule

Ketel One | lime juice | ginger beer

Cocktail Brasil

Dark 'n Stormy

Captain Morgan Black Rum | ginger beer | lemon juice

Cocktail Cuba

(strawberry) Mojito

Bacardi White Rum | soda | sugar syrup | mint | lime

Cocktail South American

Passion Martini

Vodka | vanilla | passion fruit liqueur | passion fruit juice | lime juice

Cocktail Africa

Espresso Martini

Vodka | Tia Maria | espresso

Ask our crew for the alcohol-free options!

Gin Tonic

Bombay sapphire gin Lime tonic	11,00
Gordon's pink gin Red fruit rose lemonade	13,00
Hendricks gin Cucumber tonic	14,00
Copperhead gin Orange tonic	16,00



Spirits

Domestic

Berry gin Coebergh	4,30
Schelvispekkel	4,30
Beerenburg Sonnema	4,50
Ketel 1 (young gin)	4,50
Vieux	4,50
Bokma 9 (old gin)	4,60
Advocaat with whipped cream	4,70
Corenwijn	4,70
Ketel One Vodka	6,50

Rum

Captain Morgen	7,00
Spiced Gold Black Label Spiced Black White Rum	
Bacardi	7,20
Carta Negra Carta Oro Lemon	
Bacardi	7,70
Carta Bianco	
Bacardi	7,80
Oakheart Spiced Rum	
Bacardi	10,70
8 years	
Appleton Estate 21 yrs	14,00
Jamaica rum	



Spirits

Foreign

Jägermeister	4,70
Sauza tequila	6,20
Busnel calvados	6,50
Pernod	6,60
Ricard	6,60
Calvados duc de Normandie	6,95
Julia grappa	7,75
Derrumbes Mezcal No.3	11,00
Potosi, Mexico	

P.S.V.

Campari	6,00
Offley ruby port	6,00
Offley white port	6,00
Offley tawny port	8,60
Sherry tenido medium/dry	6,00
Martini bianco/rosso	6,00
Martini extra dry	6,00

Cognac

Joseph Guy vs	7,95
Martel vs	8,50
Hennessey vs	9,95
Courvoisier vs	10,00
Courvoisier vsop	10,45
Remy Martin vsop	10,60

Liqueur

	6,50
Amaretto Disaronno Cointreau	
Dom benedictine Drambuie	
Frangelico Grand marnier	
Kahlua Licor 43 Malibu	
Limoncello Tia Maria	
Passoa Safari Sambuca	

Whisk(e)y

Ballantines	5,00
Canadian club	6,50
Famouse Grouse	6,50
Four Roses	6,50
Grants	6,50
Jack Daniels Black	6,50
Jameson	6,50
J.B.	6,50
Johnnie Walker Red	6,50
Southern Comfort	6,50
Johnnie Walker Black	7,25
Glenfiddich 12 yrs	7,75
Chivas regal	8,45
Glanmorangie 10 yrs	8,50
Dimple Haig	8,95
Dalwhinie 15 yrs	8,95
Glenkinchie 12 yrs	9,95
Oban 14 yrs	11,50
Talisker 10 yrs	11,00
Aberfeldy 12 yrs	11,50
Aultmore 12 yrs	11,50
Craigellachie 13 yrs	11,50
Lagavullin 16 yrs	12,50
Dalmore 12 Years Single Malt	13,50



DELTA HOTEL

Hans Bouscholte

Name: Hans Bouscholte, skipper – Head coach
Nationality: Dutch
Date of Birth: 11-11-1962
Place of Birth: Leiden, Netherlands
Who is waiting for me at home: Girlfriend
Instagram/LinkedIn: @hansbouscholte

Offshore sailing experience:

1991-1995 Solitaire de Figaro: Wasquehal
1993 Mini Transat: Dyflex Wasquehal
1997-1998 Whitbread Round the World Race: Brunel Sunergy
1999 World record Dakar-Guadeloupe
2003 World record Round Texel
2005-2006 Volvo Ocean Race: Team Brunel / ABN-AMRO
2007 North Sea world record
2009-2010 National coach of the Dutch Olympic sailing team
2014-2015 Volvo Ocean Race Experience Sanya
2015-present: Holland Ocean Racing with Boudragon

What is the best thing about offshore sailing: Nature
What is the worst thing about offshore sailing: Seasickness

Your strenghts on board:

Taking leadership, never giving up, and pushing the boat to go fast

Your weakness on board:

Impatience and shouting loudly

Your personal goal:

To help others grow through my knowledge and experience

What you dislike on board:

When my crew comes with problems without finding a solution themselves

Where do you see yourself in 10 years: On Bora Bora

Favorite dish: Tuna, a good steak, and of course the satay of the Delta Hotel

If you worked at the Delta Hotel, which position would you have:

In service, to take the best possible care of the guests





DELTA HOTEL