

SUMMER MENU

4 course menu € 41,00

3 course menu € 36,50 (without soup or broth)

-STARTER-

Roasted **Lams** Ham

with hummus, avocado, salad and roasted sourdough

-SOUP-

Soup of Roasted **Yellow Sweet Pepper**

with mascarpone and croutons

-MAIN COURSE-

Grilled **Tuna Steak**

with razor clams in garlic, sea vegetables and a lemongrass-beurre blanc

-DESSERT-

Summer Kings

vanilla-parfait with strawberries, caramel and cookie

2 glass wine arrangement (starter and main course) € 14,-

3 glass wine arrangement (starter, main course and dessert) € 18,-

STARTERS

Bread Basket

4 slices white bread, 4 slices dark bread, 4 slices farmers bread with spreads (for 2)

7,25

Cevenne Salad

green salad with tomato, pine-nuts, capers, croutons, bacon and warm goat-cheese (possible to be served vegetarian)

12,50

Homemade **Blue de Wolvega** Bitter Balls

with port wine, fig chutney, rucola and balsamic vinegar (vegetarian)

13,00

Rouleaux of Home smoked **Salmon**

with eel, lemon-mayonnaise and season garnish

15,75

Roasted **Lams** Ham

with hummus, avocado, salad and roasted sourdough

16,00

Carpaccio of Beef

with basil-pesto, old cheese and arugula

16,00

Scalops

with a croquette of Dutch shrimps, bacon, sea vegetables and lobster sauce

16,50

SOUPS

Soup of Roasted Yellow Sweet Pepper

with mascarpone and croutons (vegetarian)

7,50

Thom Kha Kay Soup

Thai coconut-chicken-soup with sweet pepper and coriander

8,00

Homemade **Lobster** Soup

with green onion and crayfish

8,75

prins
heerlijk

restaurant

PRINS HEERLIJCK MENU

4 course menu € 46,00

3 course menu € 38,50 (without the second course)

-STARTER-

Rouleaux of Home smoked **Salmon**
with eel, lemon-mayonnaise and season garnish

-second course-

Scalops

with a croquette of Dutch shrimps, bacon, sea vegetables and lobster sauce

-MAIN COURSE-

Baked **Tournedos** of Beef

with Spanish Potato-Tortilla, tomato and pepper sauce

-DESSERT-

Brownie-Bar

with pecan nuts, caramel, coconut and mango

2 glass wine arrangement (starter and main course) € 14,-

3 glass wine arrangement (starter, main course and dessert) € 18,-

MAIN COURSES

Risotto of Beet Roots and Âlde Fryslâner with poaged egg, legumes and truffle (vegetarian)	23,50
Lasagne of Spinach and Tynjetaler served with walnuts, tomato and olives (vegetarian)	23,50
Grilled Tuna Steak with razor clams in garlic, sea vegetables and a lemongrass-beurre blanc	24,50
Medaillons of Pork au gratin with brie and served with shiitake, haricot verts and port-sauce	24,50
3 Small Sole Fishes baked in butter with remoulade sauce	26,25
Grilled Rib-Eye of Beef (200 gram) with beurre café de Paris, Italian spinach, tagliatelle and tomato	26,50
Baked Tournedos of Beef with Spanish Potato-Tortilla, tomato and pepper sauce	28,75

Our main courses are served with a potato side dish and salad.

Allergens: your waiter/waitress can give you explanation of the different allergens in the dishes.

DESSERTS

Sorbet as it supposed to be; fresh fruit with 3 different kinds of sorbet-ice and fruit-sauce	8,50
Brownie-Bar with pecan nuts, caramel, coconut and mango	9,00
Dame Blanche 'Prins Heerlijk' vanilla ice cream with whipped cream and homemade chocolate sauce	9,00
Summer Kings vanilla-parfait with strawberries, caramel and cookie	9,00
Frisian Cheese 'Plate' with 5 different cheeses	8,50
Coffee Complete a coffee with sweets	5,25

DESSERT WINES

Muscat de Rivesaltes Domaine Laporte, Côtes de Roussillon	glass	4,25
Rietvallei Rooi Muscadel Rietvallei Wynlandgoed, Robertson, South Africa	glass	4,50
Carpinus Tokaji Furmint Late Harvest Carpinus, Tokaj-Hegyalja, Hongarije	glass	4,75
Porto Late Bottle Vintage Adriano Ramos Pinot Vinhos S.A. -Douro	glass	7,00

SPECIAL COFFEES

Irish Coffee traditional: coffee with Irish whiskey, a bit of brown sugar and whipped cream	6,50
Coffee 'Prins Heerlijk' strong coffee with egg liquor, Tia Maria, Amaretto, whipped cream and cinnamon	6,80