

PRINS HEERLIJCK MENU

-STARTER-

Combination of Home smoked Salmon
and mackerel with asparagus and spring-salad

-SOUP-

Asparagus Soup
with egg crumb and parsley

-THIRD COURSE-

Scallop and Shrimps
with pork, sea vegetables and lobster-sauce

-MAIN COURSE-

Baked Tournedos of Beef
with Dutch asparagus, tomato and Hollandaise sauce

-DESSERT-

Tiramisu
with cream of red fruits, Pedro Ximenez syrup and coconut-sorbet

3 course menu € 49,⁵⁰ (without the soup and the second course)

4 course menu € 55,⁰⁰ (without the third course)

4 course menu € 59,⁰⁰ (without the soup)

5 course menu € 65,⁰⁰

2 glass wine arrangement (starter and main course) € 15,⁰⁰



3 glass wine arrangement (starter, main course and dessert) € 19,⁵⁰

3 glass wine arrangement (starter, third course and main course) € 22,⁵⁰

4 glass wine arrangement (starter, third course, main course and dessert) € 27,⁵⁰

Half glasses 30% discount

STARTERS

Bread Basket	9,00
4 slices white bread, 4 slices dark bread, 4 slices farmers bread with spreads	
Mixed Salad 	14,75
with goat cheese, apple, capers, cress, pine nuts and chestnut-dressing (vegetarian)	
Combination of Home smoked Salmon	15,75
and mackerel with asparagus and spring-salad	
Bitter Balls of Old Amsterdam 	16,00
with asparagus, smoked beetroots and piccalilli (vegetarian)	
Carpaccio of Beef	16,50
with basil-pesto, old cheese and arugula	
Scallop and Shrimps	17,50
with pork, sea vegetables and lobster-sauce	


prins
heerlijk

restaurant

SOUPS

Asparagus Soup ✓ with egg crumb and parsley (vegetarian)	8,00
Tom Kha Kai Coconut-soup with chicken and lemongrass	8,50
Lobster Soup with tomato and spring onion	9,00

MAIN COURSES FROM THE GREEN EGG BBQ

Main courses from the green egg are served with salad and compote

Baked Burger of Beetroots ✓ with vegan Feta – served on a corn bun with sweet potato fries (vegan)	22,50
Tuna Steak with fettucine and roasted tomato-salsa	27,50
Côte de Boeuf with chimichurri butter and steak fries	37,50

MAIN COURSES

The main courses are served with salad a potato side dish and compote
Extra to order: French Fries with Mayonaise € 4,-

Quiche of Goat Cheese and Blue Roan Cheese ✓ with asparagus, tomato and Hollandaise sauce (vegetarian)	23,75
Baked Filet of Pork with grilled green asparagus, shiitake and port sauce	27,50
Dutch Asparagus • with Casaler Rib (ham), new potato, egg and cleared butter or • with home smoked Salmon, new potato, egg and cleared butter	29,50
Gently Cooked Lambs Joint with creamy fettucine and spring vegetables	32,50
3 Small Sole Fishes * baked in butter with remoulade sauce	35,00
Baked Tournedos of Beef * with asparagus, tomato and Hollandaise sauce	36,00

DESSERTS

- Dame Blanche 'Prins Heerlijck'** 9,75
vanilla ice cream with whipped cream and homemade chocolate sauce
- Sorbet** 9,75
as it supposed to be; fresh fruit with 3 different kinds of sorbet-ice and fruit-sauce
- Tiramisu** 11,50
with cream of red fruits, Pedro Ximenez syrup and coconut-sorbet
- Crème Brulee of Licor 43** 11,50
with cremeux of sea buckthorn berries and chestnut-ice cream
- Coffee Complete** 8,75
a coffee with sweets
- Coffee Prins Heerlijck** 7,75
a coffee-mix with egg licor, Amaretto, Tia Maria and whipped cream

DESSERT WINES

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

SPECIAL COFFEES

- Irish Coffee**
traditional: coffee with Irish whiskey, a bit of brown sugar and whipped cream
- Coffee 'Prins Heerlijck'**
strong coffee with egg liquor, Tia Maria, Amaretto, whipped cream and cinnamon