

SEASON MENU

4 course menu € 47,50

3 course menu € 42,50 (without soup or broth)

-STARTER-

Roulade of Roe Deer

with humus, beech mushroom and grilled crouton

-SOUP-

Broth of Game

with mushrooms and noodles

-MAIN COURSE-

Baked Filet of Wild Boar

with brie, haricot verts in bacon, shiitake and port-sauce

-DESSERT-

Crème Brulée of Licor 43

with espresso-cremeux and blood orange sorbet

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

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

STARTERS

Bread Basket

4 slices white bread, 4 slices dark bread, 4 slices farmers bread with spreads

7,75

Salad Caprese

Classic with a twist: mozzarella, tomato and basil (vegan)

14,25

Risotto-Bitterballs

with truffle, mushrooms, red onion-chutney and macadamia nuts (vegetarian)

14,75

Home smoked Salmon

with rillette of crab en Dutch shrimps

15,75

Roulade of Roe Deer

with humus, beech mushroom and grilled crouton

16,00

Carpaccio of Beef

with basil-pesto, old cheese and arugula

16,50

Scallops

with belly-pork, lobster foam and sea vegetables

17,50

SOUPS

Soup of Pumpkin

with cream cheese and forest onion (vegetarian)

8,00

Broth of Game

with mushrooms and noodles

8,50

Creamy Lobster Soup

with forest onion and tomato

9,00

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PRINS HEERLIJCK MENU

4 course menu € 55,00

3 course menu € 47,50 (without the second course)

-STARTER-

Home smoked Salmon

with rillette of crab en Dutch shrimps

-second course-

Scallops

with belly-pork, lobster foam and sea vegetables

-MAIN COURSE-

Baked Tournedos of Beef

with potato, haricot verts in bacon and cognac-sauce

-DESSERT-

Chocolate Peanut Butter Stack

with caramel, coconut and mango

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

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

MAIN COURSES

Baked Burger of Beet Roots on corn-bun

with vegan cheddar, coleslaw, onion, tomato and sweet potato fries (vegan)

✓ 22,50

Lasagne

of mushrooms and Blue de Wolveag with ricotta, old cheese, tomato-tapenade and forest onion (vegetarian)

✓ 23,75

Baked Filet of Wild Boar *

with brie, haricot verts in bacon, shiitake and port-sauce

25,00

Baked Winter Cod Fish-Filet

with razor clams, leek in white wine and Nouilly Prat-sauce

26,00

Baked Guinea Fowl *

served with sauerkraut, apple and orange-sauce

26,00

3 Small Sole Fishes *

baked in butter with remoulade sauce

33,75

Baked Tournedos of Beef *

with potato, haricot verts in bacon and cognac-sauce

34,50

Our main courses are served salad and compote.

* These main courses also with a potato side dish

Extra to order: French Fries with Mayonaise € 4,-

Allergens: your waiter/waitress can give you an update on the different allergens in the dishes.

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DESSERTS

Dame Blanche 'Prins Heerlijck' vanilla ice cream with whipped cream and homemade chocolate sauce	9,50
Sorbet as it supposed to be; fresh fruit with 3 different kinds of sorbet-ice and fruit-sauce	9,75
Crème Brulée of Licor 43 with espresso-cremeux and blood orange sorbet	10,50
Chocolate Peanut Butter Stack with caramel, coconut and mango	10,50
Frisian Cheese 'Plate' with fig-chutney and nut-bread	12,50
Coffee Complete a coffee with sweets	7,25

DESSERT WINES

Muscat de Rivesaltes Domaine Laporte, Côtes de Roussillon	glass	5,25
Rietvallei Rooi Muscadel Rietvallei Wynlandgoed, Robertson, South Africa	glass	5,75
Carpinus Tokaji Furmint Late Harvest Carpinus, Tokaj-Hegyalja, Hongarije	glass	5,75
Porto Late Bottle Vintage Adriano Ramos Pinot Vinhos S.A. -Douro	glass	7,50

SPECIAL COFFEES

Irish Coffee traditional: coffee with Irish whiskey, a bit of brown sugar and whipped cream	6,75
Coffee 'Prins Heerlijck' strong coffee with egg liquor, Tia Maria, Amaretto, whipped cream and cinnamon	7.00