

ASPARAGUS MENU

4 course menu € 41,00

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

-STARTER-

Homemade **Asparagus Bitter Balls**
with old Frisian cheese, fig chutney and old port sirup

-SOUP-

Asparagus Soup
with crumbled egg and parsley

-MAIN COURSE-

Grilled **Tuna Fish**
with razor clams in garlic, asparagus, sea vegetables and a lemongrass-beurre blanc

-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,-

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 vegan)	12,50
Homemade Asparagus Bitter Balls with old Frisian cheese, fig chutney and old port sirup (vegetarian)	13,00
Home smoked Salmon with rillette of mackerel, spring salad, poached quail egg and wasabi-caviar	15,75
Roasted Lambs-Joint-Roulade with salad of new potato, balsamico and asparagus	16,00
Carpaccio of Beef with basil-pesto, old cheese and arugula	16,00
Scalops with a croquette of Dutch shrimps, bacon, asparagus, sea salad and lobster foam	16,50

SOUPS

Asparagus Soup with crumbled egg and parsley (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 HEERLIJCK MENU

4 course menu € 46,00

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

-STARTER-

Home smoked **Salmon**

with rillette of mackerel, spring salad, poached quail egg and wasabi-caviar

-second course-

Scalops

with a croquette of Dutch shrimps, bacon, asparagus, sea salad and lobster foam

-MAIN COURSE-

Baked **Tournedos** of Beef

with pie of potato, French beans in bacon and duck-liver-sauce

-DESSERT-

Blueberry Cheesecake

with espresso ice cream and cherries

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

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

MAIN COURSES

Egg Roll's

Filled with tofu, leek and vadouvan with lemon-rice and chili-sauce (vegetarian)

23,50

Quiche of Asparagus and Old Frisian Cheese

served with poached egg, legumes and truffle (vegetarian)

23,50

Grilled Tuna Fish

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

24,50

Dutch **Asparagus**

- with Aalraucher schincken (ham), new potato, egg and cleared butter **or**
- with home smoked Salmon, new potato, egg and cleared butter

24,50

Grilled Rib-Eye of **Beef**

with beurre café de Paris, Italian spinach, tagliatelle and tomato

24,50

3 Small **Sole** Fishes

baked in butter with remoulade sauce

26,25

Lambs Roast

divers preparations of lamb with asparagus, season vegetables and gravy

27,75

Baked **Tournedos** of Beef

with pie of potato, French beans in bacon and duck-liver-sauce

28,75

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

prins
heerlijk

restaurant

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 Heerlijck' vanilla ice cream with whipped cream and homemade chocolate sauce	9,00
Blueberry Cheesecake with espresso ice cream and cherries	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 Heerlijck' strong coffee with egg liquor, Tia Maria, Amaretto, whipped cream and cinnamon	6,80