

# SEASON MENU

4 course menu € 47,50

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

-STARTER-

## Filet of Veal

with asparagus-salad, quail egg and tomato

-SOUP-

## Asparagus Soup

with egg crumb and parsley

-MAIN COURSE-

## Baked Red Mullet-Filet

with risotto, asparagus, salty vegetables and beurre blanc

-DESSERT-

## Crème Brûlée of Asparagus

with hazelnut-chocolate-mousse, maple-syrup and sorbet of Poire Williams

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

8,75

### Salad Caprese

classic with a twist: mozzarella, tomato and basil (vegetarian)



14,25

### Bitterballs of Dutch Asparagus

and old cheese with apple-chutney and macadamia



15,75

### Home smoked Salmon

with mackerel-salad and season garnish

15,75

### Filet of Veal

with asparagus-salad, quail egg and tomato

16,00

### Carpaccio of Beef

with basil-pesto, old cheese and arugula

16,50

### Scallops and Shrimp

with pork, Dutch asparagus and lobster-sauce

17,50

## SOUPS

### Asparagus Soup

with egg crumb and parsley (vegetarian)



8,00

### Broth of Lamb

with spring vegetables and noodles

8,50

### Creamy Lobster Soup

with forest onion and tomato

9,00

prins  
heerlyck

restaurant

# PRINS HEERLIJCK MENU

4 course menu € 55,00

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

-STARTER-

## Home smoked Salmon

with mackerel-salad and season garnish

-second course-

## Scallops and Shrimp

with pork, Dutch asparagus and lobster-sauce

-MAIN COURSE-

## Baked Medaillons of Pork

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

-DESSERT-

## Monchou Pie with Cherries

caramel and mango-sorbet

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 Cauliflower and Broccoli on Corn-Bun

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



22,50

### Egg Rolls of Frisian Goat Cheese and Asparagus

with risotto, legumes and chili-sauce (vegetarian)



23,75

### Baked Medaillons of Pork \*

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

25,00

### Baked Red Mullet-Filet \*

with risotto, asparagus, salty vegetables and beurre blanc

26,00

### Dutch Asparagus

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

27,50

### Shank of Lamb \*

with spinach-fettuccine, grilled yams and spring vegetables

31,50

### 3 Small Sole Fishes \*

baked in butter with remoulade sauce

33,75

### Baked Tournedos of Beef \*

with potato pie, spring vegetables and morel-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,-

## DESSERTS

<b>Dame Blanche</b> 'Prins Heerlijck' vanilla ice cream with whipped cream and homemade chocolate sauce	9,50
<b>Sorbet</b> as it supposed to be; fresh fruit with 3 different kinds of sorbet-ice and fruit-sauce	9,75
<b>Monchou Pie with Cherries</b> caramel and mango-sorbet	10,50
<b>Crème Brulée of Asparagus</b> with hazelnut-chocolate-mousse, maple-syrup and sorbet of Poire Williams	10,50
<b>Frisian Cheese 'Plate'</b> with fig-chutney and nut-bread	12,50
<b>Coffee Complete</b> a coffee with sweets	7,75

## DESSERT WINES

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

## SPECIAL COFFEES

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