

# AUTUMN MENU

4 course menu € 47,50

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

-STARTER-

## Roulade of **Deer**

with humus, beech mushroom and grilled crouton

-SOUP-

## Broth of **Guinea Fowl**

with mushrooms and noodles

-MAIN COURSE-

## **Deer Steak with Pulled Deer**

served with celeriac, mushrooms and cranberry-gravy

-DESSERT-

## **Crème Brulée** of Dokkumer Coffee

with red fruit and caramel-toffee-ice cream

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

### **Avocado Salad**

with rucola, black olives, tomato and vegan 'feat' (vegan) ✓ 13,50

### **Risotto-Bitterballs**

with truffle, mushrooms, red onion-chutney and macadamia nuts (vegetarian) 14,50

### Home smoked **Salmon**

with rillette of crab en Dutch shrimps 15,75

### Roulade of **Deer**

with humus, beech mushroom and grilled crouton 16,00

### **Carpaccio** of Beef

with basil-pesto, old cheese and arugula 16,00

### **Scallops**

with belly-pork, lobster foam and sea vegetables 17,50

## SOUPS

### Soup of **Pumpkin**

with cream cheese and forest onion (vegetarian) ✓ 7,50

### Broth of **Guinea Fowl**

with mushrooms and noodles 8,25

### Bisque of **Beach Crabs**

with forest onion and tomato 9,00

# PRINS HEERLIJCK MENU

4 course menu € 52,50

3 course menu € 45,00 (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 <b>Kimchi-Burger</b> on corn-bun with vegan cheddar, coleslaw, onion, tomato and sweet potato fries (vegan)	✓ 21,00
<b>Lasagne</b> of mushrooms and Blue de Wolveag with ricotta, old cheese, tomato-tapenade and forest onion (vegetarian)	✓ 23,75
Baked Filet of <b>Wild Boar</b> * with brie, haricot verts in bacon, shiitake and port-sauce	25,00
Baked <b>Cod Fish</b> -Filet with clams, leek in white wine and Nouilly Prat-sauce	24,50
<b>Deer Steak</b> with <b>Pulled Deer</b> * served with celeriac, mushrooms and cranberry-gravy	28,50
3 Small <b>Sole Fishes</b> * baked in butter with remoulade sauce	32,50
Baked <b>Tournedos</b> of Beef * with potato, haricot verts in bacon and cognac-sauce	32,50

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.

## DESSERTS

<b>Sorbet</b> as it supposed to be; fresh fruit with 3 different kinds of sorbet-ice and fruit-sauce	8,50
<b>Dame Blanche</b> 'Prins Heerlijck' vanilla ice cream with whipped cream and homemade chocolate sauce	9,00
<b>Crème Brulée</b> of Dokkumer Coffee with red fruit and caramel-toffee-ice cream	9,50
<b>Chocolate Peanut Butter</b> Stack with caramel, coconut and mango	9,50
<b>Frisian Cheese</b> 'Plate' with fig-chutney and nut-bread	12,00
<b>Coffee Complete</b> a coffee with sweets	7,25

## DESSERT WINES

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

## SPECIAL COFFEES

<b>Irish Coffee</b> traditional: coffee with Irish whiskey, a bit of brown sugar and whipped cream	6,75
<b>Coffee 'Prins Heerlijck'</b> strong coffee with egg liquor, Tia Maria, Amaretto, whipped cream and cinnamon	7,00