

AUTUMN MENU

4 course menu € 41,00

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

-STARTER-

Croquettes of **Mushrooms**

with old Frisian cheese, beet roots, onion and rucola

-SOUP-

Soup of **Pumpkin**

with mascarpone and forest onion

-MAIN COURSE-

Baked **Wild Boar** Filet

au gratin with brie with shiitake, haricot verts and port-sauce

-DESSERT-

Pie of **Monchou**

with espresso-ice-cream and almond-sauce

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

7,25

Cevenne Salad

green salad with tomato, pine-nuts, capers, croutons, bacon and warm goat-cheese (possible to be served vegetarian)

12,50

Croquettes of Mushrooms

with old Frisian cheese, beet roots, onion and rucola (vegetarian)

13,00

Bonbon of Home smoked **Salmon**

with mackerel and season garnish

15,75

Salami of **Deer**

with fig-chutney, chicory and orange

16,00

Carpaccio of Beef

with basil-pesto, old cheese and arugula

16,00

Scalops

with a croquette of Dutch shrimps, bacon, sea vegetables and lobster sauce

16,50

SOUPS

Soup of Pumpkin

with mascarpone and forest onion (vegetarian)

7,50

Thai **Curry** Chickensoup

with coriander and noodles

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-

Bonbon of Home smoked **Salmon**
with mackerel and season garnish

-second course-

Baked **Halibut** Filet
with stir-fried clams, sea vegetables and beurre blanc

-MAIN COURSE-

Baked **Tournedos** of Beef
with Spanish Potato-Tortilla, tomato and duck liver-sauce

-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,-

MAIN COURSES

'The Dutch Weedburger' on chili-bun with baked shiitake, tomato, red onion and cheddar and with fries of sweet potato (vegan)	23,50
Risotto of Mushrooms and Riperkriter served truffle, legumes and 63 degrees egg (vegetarian)	23,50
Baked Halibut Filet with stir-fried clams, sea vegetables and beurre blanc	24,50
Baked Wild Boar Filet au gratin with brie with shiitake, haricot verts and port-sauce	24,50
3 Small Sole Fishes baked in butter with remoulade sauce	26,25
Grilled Rib-Eye of Beef (200 gram) with beurre café de Paris, mushroom-tagliatelle and poached tomato	26,50
Baked Tournedos of Beef with Spanish Potato-Tortilla, tomato and duck liver-sauce	28,75

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

Allergens: your waiter/waitress can give you explanation of the different allergens in the dishes.

DESSERTS

Sorbet as it supposed to be; fresh fruit with 3 different kinds of sorbet-ice and fruit-sauce	8,50
Pie of Monchou with espresso-ice-cream and almond-sauce	9,00
Dame Blanche 'Prins Heerlijck' vanilla ice cream with whipped cream and homemade chocolate sauce	9,00
Brownie-Bar with pecan nuts, caramel, coconut and mango	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