

AUTUMN MENU

4 course menu € 45,00

3 course menu € 39,50 (without soup or broth)

-STARTER-

Roasted **Deer**-Roulade

with onion-chutney, fresh sauerkraut-salad and apple

-SOUP-

Broth of **Pheasant**

with celeriac, truffle and lovage

-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) € 13,00

3 glass wine arrangement (starter, main course and dessert) € 17,75

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 'goat'-cheese (vegan)

13,50

Croquettes of Mushrooms

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

14,00

Salad of Home smoked **Salmon**

with mackerel, wasabi, lime and season garnish

15,75

Roasted **Deer**-Roulade

with onion-chutney, fresh sauerkraut-salad and apple

16,00

Carpaccio of Beef

with basil-pesto, old cheese and arugula

16,00

Scalops

with a croquette of Dutch shrimps, bacon and lobster sauce

17,50

SOUPS

Soup of **Cherry Tomato** and **Sweet Pepper**

with garlic-cROUTONS (vegan)

7,50

Broth of **Pheasant**

with celeriac, truffle and lovage

8,50

Bisque of **River-Lobster**

with forest onion and creme fraîche

9,00

prins
heerlyck

restaurant

PRINS HEERLIJCK MENU

4 course menu € 50,00

3 course menu € 42,50 (without the second course)

-STARTER-

Salad of Home smoked **Salmon**
with mackerel, wasabi, lime and season garnish

-second course-

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

-MAIN COURSE-

Baked **Serloin-Steak**
with pie of potato, shitake, tomato and peper-sauce

-DESSERT-

Syrup Waffle-Pie
with pear and vanilla

2 glass wine arrangement (starter and main course) € 13,00

3 glass wine arrangement (starter, main course and dessert) € 17,75

MAIN COURSES

Baked Pumpkin-Carrot-Burger on corn-bun with vegan feta, rucola, guacamole and sweet potato-fries (vegan)	23,50
Coconut-Curry-Couscous with season vegetables, shitake and cashew nuts (vegetarian)	23,50
Baked Arctic Cod Filet * with razor fish, sea vegetables and saffron-beurre blanc	25,00
Baked Wild Boar Filet * au gratin with brie with shiitake, haricot verts and port-sauce	25,00
'Zware Jongen' (Tough Guy) * deer-stew with triple beer, potato, apple, brussel sprouts and gravy	28,50
3 Small Sole Fishes * baked in butter with remoulade sauce	29,50
Baked Tournedos of Beef * with pie of potato, shitake, tomato and peper-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 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
Syrup Waffle-Pie with pear and vanilla	9,00
Frisian Cheese 'Plate' with fig-chutney and nut-bread	12,00
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