

# SEASON MENU

4 course menu € 47,50

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

-STARTER-

## Croquettes of Truffle

with sweet-sour mushroom-salad, rucola, onion-chutney and Parmesan

-SOUP-

## Broth of Guinea Fowl

with ravioli of truffle and mushroom

-MAIN COURSE-

## Baked Wild Boar Filet

with brie cheese, grilled eryngii mushroom and port-sauce

-DESSERT-

## Crème Brulée of Dokkumer Coffee

with blueberries and syrup waffle 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

8,75

### Mixed Salad

with goat cheese, apple, capers, cress, pine nuts and chestnut-dressing (vegetarian)



14,25

### Croquettes of Truffle

with sweet-sour mushroom-salad, rucola, onion-chutney and Parmesan



15,75

### Terrine of Home smoked Salmon and Halibut

with wasabi and season-garnish

15,75

### Ham of Deer

with chicory, watercress, pomegranate and chestnut

16,00

### Carpaccio of Beef

with basil-pesto, old cheese and arugula

16,50

### Scallops and Shrimp

with pork, sea vegetables and lobster-sauce

17,50

## SOUPS

### Soup of Pumpkin

with cream-cheese and forest onion (vegetarian)



8,00

### Broth of Guinea Fowl

with ravioli of truffle and mushroom

8,50

### Creamy Lobster Soup

with forest onion and tomato

9,00

# PRINS HEERLIJCK MENU

4 course menu € 55,00

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

-STARTER-

**Terrine of Home smoked Salmon and Halibut**  
with wasabi and season-garnish

-second course-

**Scallops and Shrimp**  
with pork, sea vegetables and lobster-sauce

-MAIN COURSE-

**Baked Tournedos of Beef**  
with haricot verts in bacon, tomato, Jerusalem artichoke and pepper-sauce

-DESSERT-

**Chocolate Pie**  
with caramel and a sorbet of mango

2 glass wine arrangement (starter and main course) € 15,00

3 glass wine arrangement (starter, main course and dessert) € 19,50

## MAIN COURSES

<b>Baked Burger of Mushrooms</b> with vegan Goudse cheese, coleslaw, onion, tomato and sweet potato fries (vegan)	✓ 22,50
<b>Lasagne Quattro Formaggi</b> with tomato, olives and forest onion (vegetarian)	✓ 23,75
<b>Baked Wild Boar Filet *</b> with brie cheese, grilled eryngii mushroom and port-sauce	25,00
<b>Baked Halibut-Filet *</b> with razor clams, sea vegetables and saffron beurre blanc	26,00
<b>In Kriek Beer gently cooked Joint of Hare *</b> with mushrooms, lentils and smoked bacon	31,50
<b>3 Small Sole Fishes *</b> baked in butter with remoulade sauce	33,75
<b>Baked Tournedos of Beef *</b> with haricot verts in bacon, tomato, Jerusalem artichoke and pepper-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,-

Allergens: your waiter/waitress can give you an update on the different allergens in the dishes.

prins  
heerlijk

restaurant

## DESSERTS

<b>Dame Blanche 'Prins Heerlijck'</b> 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>Chocolate Pie</b> with caramel and a sorbet of mango	10,50
<b>Crème Brulée of Dokkumer Coffee</b> with blueberries and syrup waffle ice cream	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