

## AUTUMN MENU

4 course menu € 45,00

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

-STARTER-

### Vitello Tonnato

veal-sirloin with tuna fish-mayonaise and tomato

-SOUP-

### Broth of Guinea Fowl

with spring vegetables and noodles

-MAIN COURSE-

### Grilled Tuna Fish Steak

with clams in garlic, sea vegetables and saffron-beurre blanc

-DESSERT-

### Syrup Waffle-Pie

with mango sorbet-ice and white chocolate

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 'feat' (vegan)

13,50

### Croquettes of Goat Cheese and Honey

with roasted macadamia, beetroot and fig-jelly (vegetarian)

14,00

### Home smoked Salmon

with season salad and a cream of lobster and shrimps

15,75

### Vitello Tonnato

veal-sirloin with tuna fish-mayonaise and tomato

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 Guinea Fowl

with spring vegetables and noodles

8,50

### Bisque of River-Lobster

with forest onion and creme fraîche

9,00

# PRINS HEERLIJCK MENU

4 course menu € 50,00

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

-STARTER-

## Home smoked Salmon

with season salad and a cream of lobster and shrimps

-second course-

## Croquettes of Goat Cheese and Honey

with roasted macadamia, beetroot and fig-jelly

-MAIN COURSE-

## Baked Filet of Pork

with bleu de Wolvega, haricot verts in bacon, shiitake and port-sauce

-DESSERT-

## Bavarois of Farmer Boys (raisins in rum)

with mandarin-sorbet-ice and almond-sauce

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

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

## MAIN COURSES

<b>Lasagne</b> of Tynjetaler and Spinach with chestnuts in honey, bleu de Wolvega and tomato (vegetarian)	23,50
<b>Baked Pumpkin-Carrot-Burger</b> on corn-bun with vegan feta, rucola, guacamole and sweet potato-fries (vegan)	23,50
<b>Baked Filet of Pork *</b> with bleu de Wolvega, haricot verts in bacon, shiitake and port-sauce	25,00
<b>Grilled Tuna Fish Steak *</b> with clams in garlic, sea vegetables and saffron-beurre blanc	25,00
<b>In Maallust Beer stewed Lamb's Neck *</b> with roasted leg of lamb, potato, spinach and it's own gravy	28,50
<b>3 Small Sole Fishes *</b> baked in butter with remoulade sauce	29,50
<b>Baked Tournedos</b> of Beef * with potato, mushrooms 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 explanation of 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>Bavarois</b> of Farmer Boys (raisins in rum) with mandarin-sorbet-ice and almond-sauce	9,00
<b>Dame Blanche</b> 'Prins Heerlijck' vanilla ice cream with whipped cream and homemade chocolate sauce	9,00
<b>Syrup Waffle-Pie</b> with mango sorbet-ice and white chocolate	9,00
<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