

PRINS HEERLIJCK MENU

-STARTER-

Home smoked Salmon

with salad of mackerel, wasabi and season salad

-SOUP-

Pumpkin Soup

with cream cheese and forest onion

-THIRD COURSE-

Scallop and Shrimps

with pork, sea vegetables and lobster-sauce

-MAIN COURSE-

Baked Filet of Wild Boar

with grilled eryngi, green asparagus and red wine sauce

-DESSERT-

Chocolate Pie

with mango sorbet and caramel

3 course menu € 49,⁵⁰ (without the soup and the second course)

4 course menu € 55,⁰⁰ (without the third course)

4 course menu € 59,⁰⁰ (without the soup)

5 course menu € 65,⁰⁰

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

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

3 glass wine arrangement (starter, third course and main course) € 22,⁵⁰

4 glass wine arrangement (starter, third course, main course and dessert) € 27,⁵⁰

Half glasses 30% discount

STARTERS

Bread Basket

4 slices white bread, 4 slices dark bread, 4 slices farmers bread with spreads

9,00

Cevenne Salad

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

16,00

Bitter Balls of Mushroom and Truffle

with red onion compote, old Frisian cheese and rucola (vegetarian)

16,25

Home smoked Salmon

with salad of mackerel, wasabi and season salad

16,50

Carpaccio of Beef

with basil-pesto, old cheese and arugula

16,50

Scallop and Shrimps

with pork, sea vegetables and lobster-sauce

17,50


prins
heerlijk
restaurant

SOUPS

Frisian Onion Soup ✓

with herb liquor and crouton with Frisian herb cheese (vegetarian)

8,00

Tom Kha Kai

coconut-soup with chicken and lemongrass

8,50

Pumpkin Soup ✓

with cream cheese and forest onion (vegetarian)

9,00

MAIN COURSES

The main courses are served with salad a potato side dish and compote

Extra to order: French Fries with Mayonaise € 4,-

Risotto of Beet Roots and old Frisian Cheese ✓

with poached egg, legumes and truffle (vegetarian)

23,75

Burger of Mushrooms on Corn-Bun ✓

with vegan cheese and sweet potato fries (vegan)

24,75

Baked Filet of Wild Boar

with grilled eryngi, green asparagus and red wine sauce

27,50

Baked Redfish Filet

with sea vegetables, razor clams and Nouilly Prat beurre blanc

27,50

Baked Steak of Deer

with sweet apple, potato, cranberry and calvados-gravy

32,50

Baked Tournedos of Beef

with haricots verts in bacon, tomato confit and pepper-sauce

36,00

3 Small Sole Fishes

baked in butter with remoulade sauce

37,50

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

DESSERTS

Dame Blanche 'Prins Heerlijk' vanilla ice cream with whipped cream and homemade chocolate sauce	9,75
Sorbet as it supposed to be; fresh fruit with 3 different kinds of sorbet-ice and fruit-sauce	9,75
Crème Brulée of Dokkumer Coffee with hazelnut-ice cream and blueberry-chutney	11,50
Chocolate Pie with mango sorbet and caramel	11,50
Coffee Complete a coffee with sweets	8,75
Coffee Prins Heerlijk a coffee-mix with egg licor, Amaretto, Tia Maria and whipped cream	7,75

DESSERT WINES

Muscat de Rivesaltes Domaine Laporte, Côtes de Roussillon
Rietvallei Rooi Muscadel Rietvallei Wynlandgoed, Robertson, South Africa
Carpinus Tokaji Furmint Late Harvest Carpinus, Tokaj-Hegyalja, Hongarije
Porto Late Bottle Vintage Adriano Ramos Pinot Vinhos S.A. -Douro

SPECIAL COFFEES

Irish Coffee traditional: coffee with Irish whiskey, a bit of brown sugar and whipped cream
Coffee 'Prins Heerlijk' strong coffee with egg liquor, Tia Maria, Amaretto, whipped cream and cinnamon

