

SEASON MENU

4 course menu € 47,50

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

-STARTER-

Bitterballs of Frisian Goat Cheese

and truffle with rucola, apple-chutney and macadamia

-SOUP-

Creamy Lobster Soup

with forest onion and tomato

-MAIN COURSE-

Baked Red Mullet-Filet

with saffron-risotto, sea vegetables and beurre blanc

-DESSERT-

Palette of Strawberries

parfait, tiramisu and sorbet of strawberries

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

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

STARTERS

Bread Basket		8,75
4 slices white bread, 4 slices dark bread, 4 slices farmers bread with spreads		
Salad Caprese	✓	14,25
classic with a twist: mozzarella, tomato and basil (vegetarian)		
Bitterballs of Frisian Goat Cheese	✓	15,75
and truffle with rucola, apple-chutney and macadamia		
Home smoked Salmon		15,75
with mackerel-salad and season garnish		
Filet of Veal		16,00
with summer salad, quail egg and tomato		
Carpaccio of Beef		16,50
with basil-pesto, old cheese and arugula		
Scallops and Shrimp		17,50
with pork, sea vegetables and lobster-sauce		

SOUPS

Soup of Summer Tomatoes	✓	8,00
with Italian herb-cream (vegetarian)		
Richly filled Thai Chicken Soup		8,50
Creamy Lobster Soup		9,00
with forest onion and tomato		

PRINS HEERLIJCK MENU

4 course menu € 55,00

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

-STARTER-

Home smoked Salmon

with mackerel-salad and season garnish

-second course-

Scallops and Shrimp

with pork, sea vegetables and lobster-sauce

-MAIN COURSE-

Baked Medaillons of Pork

with riperkrite cheese, haricot verts in bacon, flap mushroom and port-sauce

-DESSERT-

Crème Brulée of Vanilla

with hazelnut-chocolate-mousse, maple-syrup and sorbet of Poire Williams

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

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

MAIN COURSES

Baked Burger of Beed Roots

with vegan feta, coleslaw, onion, tomato and sweet potato fries (vegan)

✓ 22,50

Lasagne Quattro Formaggi

with tomato, olives and forest onion (vegetarian)

✓ 23,75

Baked Pork Filet *

with riperkrite cheese, haricot verts in bacon, flap mushroom and port-sauce

25,00

Baked Red Mullet-Filet *

with saffron-risotto, sea vegetables and beurre blanc

26,00

Shank of Lamb

with spinach-fettuccine, grilled yams and spring vegetables

31,50

3 Small Sole Fishes *

baked in butter with remoulade sauce

33,75

Baked Tournedos of Beef *

with potato pie, summer vegetables 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.

DESSERTS

Dame Blanche 'Prins Heerlijck' vanilla ice cream with whipped cream and homemade chocolate sauce	9,50
Sorbet as it supposed to be; fresh fruit with 3 different kinds of sorbet-ice and fruit-sauce	9,75
Palette of Strawberries parfait, tiramisu and sorbet of strawberries	10,50
Crème Brulée of Vanilla with hazelnut-chocolate-mousse, maple-syrup and sorbet of Poire Williams	10,50
Frisian Cheese 'Plate' with fig-chutney and nut-bread	12,50
Coffee Complete a coffee with sweets	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 Heerlijck' strong coffee with egg liquor, Tia Maria, Amaretto, whipped cream and cinnamon