

ASPARAGUS MENU

4 course menu € 45,00

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

-STARTER-

Home smoked Salmon

with asparagus salad and a cream of lobster and shrimps

-SOUP-

Asparagus Soup

with egg and parsley

-MAIN COURSE-

Lamb's Plate

divers preparations of lamb with Dutch asparagus, spring vegetables and it's own gravy

-DESSERT-

Crème Brulée of Asparagus

with pistachio and blueberries

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 Dutch Asparagus

with figs, macadamia nuts and old port-syrup (vegetarian)

14,00

Home smoked Salmon

with asparagus 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

Skewer with grilled Shrimps

marinated in citrus with fennel salad and sesame-dressing

16,00

SOUPS

Soup of Cherry Tomato and Sweet Pepper

with garlic-cROUTONS (vegan)

7,50

Asparagus Soup

with egg and parsley (vegetarian)

8,50

Bisque of River-Lobster

with forest onion and creme fraiche

9,00

prins
heerlyck

PRINS HEERLIJCK MENU

4 course menu € 50,00

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

-STARTER-

Vitello Tonnato

veal-sirloin with tuna fish-mayonaise and tomato

-second course-

Skewer with grilled Shrimps

marinated in citrus with fennel salad and sesame-dressing

-MAIN COURSE-

Baked Tournedos of Beef

with potato, haricot verts in bacon and cognac-sauce

-DESSERT-

Chocolate Peanut Butter Stack

with caramel, coconut and mango

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

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

MAIN COURSES

Baked Beetroots-Burger on corn-bun with vegan feta, horseradish and onion (vegan)	20,00
Risotto of Old Frisian Cheese with Dutch Asparagus poached egg and truffle (vegetarian)	23,50
Baked Filet of Pork * with bleu de Wolvega, haricot verts in bacon, shiitake and port-sauce	25,00
Dutch Asparagus • with Aalraucher schincken (ham), new potato, egg and cleared butter or • with home smoked Salmon, new potato, egg and cleared butter	24,50
Grilled Tuna Fish Steak * with Dutch asparagus, sea vegetables and beurre blanc	25,00
Lamb's Plate * divers preparations of lamb with Dutch asparagus, spring vegetables and it's own gravy	28,50
3 Small Sole Fishes * baked in butter with remoulade sauce	29,50
Baked Tournedos of Beef * with potato, haricot verts in bacon and cognac-sauce	32,50

DESSERTS

Sorbet as it supposed to be; fresh fruit with 3 different kinds of sorbet-ice and fruit-sauce	8,50
Chocolate Peanut Butter Stack with caramel, coconut and mango	9,00
Dame Blanche 'Prins Heerlijck' vanilla ice cream with whipped cream and homemade chocolate sauce	9,00
Crème Brulée of Asparagus with pistachio and blueberries	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