



3-Courses Spectacle - € 34,⁵⁰

Cevenne Salad

green salad with tomato, pine-nuts, capers, croutons, bacon and warm goat-cheese (possible to be served vegetarian)

- OR -

Coulis of Pomodori Tomato
with lovage and garlic-croutons (vegan)

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Egg Rolls filled with Tofu, Cabbage and Nuts
served with leek, tomato and a sauce of chili pepper (vegan)

- OR -

Baked Filet of Guinea-Fowl
with joint, spinach, potato-pie and gravy

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Dame Blanche 'Prins Heerlijk'

vanilla ice cream with whipped cream and homemade chocolate sauce

Starters

Cevenne Salad

green salad with tomato, pine-nuts, capers, croutons, bacon and warm goat-cheese (possible to be served vegan)

10,25

Homemade Bitterballs of Beetroots

with mushrooms, celeriac, lovage and balsamico (vegan)

12,75

Anjummer Ham

with Delice de Bourgogne, pumpkin, truffle-mayonnaise and macadamia

14,25

Bonbon of Home Smoked Salmon and Mackerel

with sweet-sour vegetables and wasabi

14,25

Carpaccio of Highlander

with old cheese, pesto and truffle-mayonnaise

14,50

Smoked Lambs Ham

with piccalilli, 'forest' beans and chestnut-salad

14,50

Baked Scallops

served with gently cooked bacon, seaweed and crustacean-sauce

15,50

Soups

Coulis of Pomodori Tomato

with lovage and garlic-croutons (vegan)

6,75

Bouillon of Veal

with fine vegetables and chervil

7,00

Homemade Bisque of Lobster

with forest onion and crayfish

8,00



Prins Heerlijck Menu

4 course Prins Heerlijck menu € 40,50

3 course Prins Heerlijck menu € 37,75 (without the soup)

-STARTER-

Bonbon of Home Smoked Salmon and Mackerel
with sweet-sour vegetables and wasabi

-SOUP-

Bouillon of Veal
with fine vegetables and chervil

-MAIN COURSE-

Divers Preparations of Lamb
with spring vegetables and its own gravy

-DESSERT-

Mousse of White Chocolate
with mango, caramel and sorbet of Licor 43

2 glass wine arrangement (starter and main course) € 11,-

3 glass wine arrangement (starter, main course and dessert) € 14,-
wine arrangement half glasses 30% discount.

Main Courses

Poached Egg with Goat Cheese beet root-risotto, spring vegetables and truffle (vegetarian)	21,50
Egg Rolls filled with Tofu, Cabbage and Nuts served with leek, tomato and a sauce of chili pepper (vegan)	21,75
Baked Filet of Cod served with crustacean-risotto, leek, tomato and Nouilli Prat sauce	22,75
Baked Filet of Guinea-Fowl with joint, spinach, potato-pie and gravy	23,25
Grilled Veal-Rib-Eye with spinach, tomato and Hollandaise sauce	24,00
Catch of The Day changing fish dish depending on availability	daily price
Divers Preparations of Lamb with spring vegetables and its own gravy	26,50
Tournedos Steak of Scottish Highlander with beet root-risotto, green asparagus and duck-liver-sauce	27,75

Our main courses are served with a potato side dish, vegetables and salad.

Allergens: your waiter/waitress can give you explanation
of the different allergens in the dishes.



Desserts

Sorbet		7,25
as it supposed to be; fresh fruit with 3 different kinds of sorbet-ice and fruit-sauce		
Mousse of White Chocolate		9,00
with mango, caramel and sorbet of Licor 43		
Dame Blanche 'Prins Heerlijck'		9,00
vanilla ice cream with whipped cream and homemade chocolate sauce		
Tarte Tatin of Pear		9,00
with almond-ice-cream, rum-raisins and orange		
Frisian Cheese 'Plate'		7,75
with 5 different cheeses		
Coffee Complete		5,25
a coffee with sweets		

Dessert wines

Muscat de Rivesaltes	glass	4,25
Domaine Laporte, Côtes de Roussillon		
Rietvallei Rooi Muscadel	glass	4,50
Rietvallei Wynlandgoed, Robertson, South Africa		
Bimbadgen Estate 'Botrytis Semillon'	glass	5,50
Porto Late Bottle Vintage	glass	7,00
Adriano Ramos Pinot Vinhos S.A. -Douro		

Special Coffees

Irish Coffee		6,00
traditional: coffee with Irish whiskey, a bit of brown sugar and whipped cream		
Coffee 'Prins Heerlijck'		6,00
strong coffee with egg liquor, Tia Maria, Amaretto, whipped cream and cinnamon		