Spectacle

3 course Spectacle menu 35,⁰⁰

Cevenne Salad

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

- OR -

Soup of Pumpkin

with coconut foam and pine-nuts (vegetarian)

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Quiche with Porcini Mushrooms and Blue Cheese

served with grilled green asparagus and chantarelles foam (vegetarian)

- OR -

Baked Tame Duck-Breast Filet

with green asparagus, chutney of peach and apple and with morel gravy

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Crème Brulée of Dokkumer Coffee

with blue berries and a sorbet of pineapple

Starters

Cevenne Salad 10,75
green salad with tomato, pine-nuts, capers, croutons, bacon and
warm goat-cheese (possible to be served vegetarian)

Bitter Balls of Beetroots and Blue de Wilvega 13,00
with pumpkin, nuts and chicory (vegetarian)

Air Dried Nail Wood 14,75
dried beef with a cream if Oldersisian cheese, dried tomato,
piccalilli-mayonnaise and quail egg

Eel from Everen 15,25
with a cream of mackerel, carrot, ginger and season salad

Grilled Scallops 15,75
with gently cooked pork belly, marinated crayfish and lobster-foam

Soups

Soup of Pumpkin 6,75
with coconut foam and pine-nuts (vegetarian)

Broth of Poultry 7,25
with tomato, forest onion and noodles

Homemade Bisque of Lobster 8,00
with forest onion and crayfish

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

Dit is een voorbeeld van de menukaart zoals wij deze voor het diner bieden.
Dit is niet voor thuis te bestellen!
Zodra wij weer binnen diner mogen bieden - volgt onze actuele kaart!

Prins Heerlijck Menu

4 course Prins Heerlijck menu 41,50
3 course Prins Heerlijck menu 38,50 (without the soup)

-STARTER-

Air Dried Nail Wood

dried beef with a cream if Old Frisian cheese, puffed tomato, piccalilli-mayonnaise and quail egg

-SOUP-

Homemade Bisque of Lobster

with forest onion and crayfish

-MAIN COURSE-

Divers Preparations of Deer

with chanterelles, celeriac and calvados-gravy

-DESSERT-

Combination of White Chocolate

raspberries and mango

2 glass wine arrangement (starter and main course) € 13,-
3 glass wine arrangement (starter, main course and dessert) € 17,-
wine arrangement half glasses 30% discount

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Main Courses

Lasagne Quattro Formmagi 22,25
with tomato, olives and forest onions (vegetarian)

Quiche with Porcini Mushrooms and Blue Cheese 23,25
served with grilled green asparagus and chantarelles-foam (vegetarian)

Baked Tame Duck-Breast-Filet 23,75
with green asparagus, chutney of peach and apple and with morel-gravy

Baked Filet of Pike-Perch 23,75
served with pearl barley, morels, spinach and beurre blanc

Catch of the Day daily price
changing fish dish depending on availability

Grilled Rib-Eye of Highlander 24,50
with spinach, potato and pepper-butter

Divers Preparations of Deer 26,75
with chanterelles, celeriac and calvados-gravy

Baked Tournedos of Highlander 28,75
with potato, green asparagus, tomatoes and duckliver-gravy

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

Desserts

Sorbet 7,75
as it supposed to be; fresh fruit with 3 different kinds of sorbet ice and fruit-sauce

Crème Brulée of Dokkumer Coffee 9,00
with blue berries and a sorbet of pineapple

Dame Blanche 'Prins Heerlijck' 9,00
vanilla ice cream with whipped cream and homemade chocolate sauce

Combination of White Chocolate 9,00
raspberries and mango

Frisian Cheese 'Plate' 8,50
with 5 different cheeses

Coffee Complete 5,25
a coffee with sweets

Dessert wines

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

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

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