

# PRINS HEERLIJCK MENU

-STARTER-

**Combination of Home smoked Salmon**  
and mackerel-salad with wasabi and spring-herbs-garnish

-SOUP-

**Broth of Poultry**  
with spring vegetables and noodles

-THIRD COURSE-

**Scallop and Shrimps**  
with pork, sea vegetables and lobster-sauce

-MAIN COURSE-

**Baked Suckling Pig**  
with grilled green asparagus, shiitake and port sauce

-DESSERT-

**Crème Brulee of Licor 43**  
with cremeux of sea buckthorn berries and chestnut-ice cream

3 course menu € 49,<sup>50</sup> (without the soup and the second course)

4 course menu € 55,<sup>00</sup> (without the third course)

4 course menu € 59,<sup>00</sup> (without the soup)

5 course menu € 65,<sup>00</sup>

## STARTERS

### **Bread Basket**

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

9,25

### **Mixed Salad**

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

14,75

### **Combination of Home smoked Salmon** ✓

and mackerel-salad with wasabi and spring-herbs-garnish

15,75

### **Anjummer Ham**

with crème of Blue de Wolvega cheese, port syrup and fig

16,00

### **Bitter Balls of Old Amsterdam** ✓

with smoked beetroots, rucola and piccalilli (vegetarian)

16,00

### **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

<b>Soup of Pomodori Tomatoes</b> ✓ with basil-pesto-cream (vegetarian)	8,00
<b>Broth of Poultry</b> with spring vegetables and noodles	8,50
<b>Bisque of Crab Fish</b> with cognac and spring onion	9,00

## MAIN COURSES FROM THE GREEN EGG BBQ

Main courses from the green egg are served with salad and compote

<b>Baked Burger of Cauliflower and Broccoli</b> ✓ with vegan Cheddar – served on a corn bun with shiitake and sweet potato fries (vegan)	22,50
<b>Tuna Steak</b> with fettucine and roasted tomato-salsa	27,50
<b>Côte de Boeuf</b> with chimichurri butter and steak fries	37,50

## MAIN COURSES

The main courses are served with salad a potato side dish and compote  
Extra to order: French Fries with Mayonaise € 4,-

<b>Quiche of Goat Cheese and Blue Roan Cheese</b> ✓ with roasted tomatoes, spring vegetables and Hollandaise sauce (vegetarian)	23,75
<b>Baked Suckling Pig</b> with grilled green asparagus, shiitake and port sauce	27,50
<b>Gently Cooked Lambs Joint</b> with creamy fettucine and spring vegetables	32,50
<b>3 Small Sole Fishes *</b> baked in butter with remoulade sauce	35,00
<b>Baked Tournedos of Beef *</b> with haricot verts in bacon, tomato and pepper-sauce	36,00

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

## DESSERTS

- Dame Blanche 'Prins Heerlijk'** 9,75  
vanilla ice cream with whipped cream and homemade chocolate sauce
- Sorbet** 9,75  
as it supposed to be; fresh fruit with 3 different kinds of sorbet-ice and fruit-sauce
- Chocolate Pie** 11,50  
with caramel and a sorbet of mango
- Crème Brulee of Licor 43** 11,50  
with cremeux of sea buckthorn berries and chestnut-ice cream
- Coffee Complete** 8,75  
a coffee with sweets

## 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