

Welcome to Restaurant Die Alde Heerlickheijt

Choose from our rich menu, offering a variety of specialties. Our chef Adin, along with his suppliers, has selected the finest products to offer you a delightful Gourmet menu, giving you a wonderful impression of your culinary stay in our Chateau.

Menu de Gourmand

Starter

Duck

Portobello – Sherry vinegar – Celeriac – Apricot

or

Swordfish

Tigermelk – Quail egg – Radish – Green pea

Intermediate Course

Vichyssoise (V)

Potato – Young leek – Fennel – Herb oil

or

Bouillabaisse

Prawn – Roasted tomato – Rouille – Chervil

Main Course

Sea bass

Dill beurre blanc – Green tomato – Bimi – Baby carrots

or

Oranjehoen by Johan Leenders

Mustard – Meloes onions – Brussels sprouts – Zucchini

Dessert

Cheesecake

Amarena cherry – Meringue – Mascarpone

or

Purple Luxury

Milk chocolate – Violets – Almond

Three courses 49.00 (starter, main and dessert)

Four courses 59.00 (starter, Intermediate, main and dessert)

Five courses 69.00 (starter, Intermediate, main, cheese and dessert)

Starters

Duck – 22

Portobello – Sherry vinegar – Celeriac – Apricot

Swordfish – 23

Tigermilk – Quail egg – Radish – Green pea

Roasted cauliflower (V) – 16

Pecan nuts – Chimichurri – Mertens old cheese

Livar Pork – 22

Smoked bacon – Worcestershire – Roasted mustard – Potato

Vichyssoise (V) – 17

Potato – Young leek – Fennel – Herb oil

Bouillabaisse – 17

Prawn – Roasted tomato – Rouille – Chervil

Main Courses

Sea bass – 29

Dill beurre blanc – Green tomato – Bimi – Baby carrots

Oranjestad by Johan Leenders – 32

Mustard – Meloes onions – Brussels sprouts – Zucchini

Risotto (V) – 25

Saffron – Old cheese – Arugula – Carrot

MRIJ by Piet van den Berg – 40

Entrecôte (200g) – Truffle – Teriyaki – Anabel potato

Ravioli (V) – 25

Puttanesca – Eggplant caviar – Arugula – Basil

Cod – 30

Chervil – Basil – Bimi – Roasted capers

In our hotel, quality is highly regarded, so we work with the best products, such as Piet van den Berg's MRIJ beef. A skilled professional with an equally great passion; delivering a product with a constant and at the same time exceptionally high quality.

Our goal?

Honest and Natural cooking.

Desserts

Cheesecake – 14
Amarena cherry – Meringue – Mascarpone

Purple Luxury – 14
Milk chocolate – Violets – Almond

Dame Blanche parfait – 14
Biscuit – Valrhona chocolate – Vanilla

Selection of fresh cheeses – 18
5 types – condiment – bread

Friandises & coffee – 8

Ice Cream
Choice of various ice cream flavors – 3 euros per scoop

Do you have questions about allergens or dietary preferences?
Our staff is happy to assist you.

We wish you a delightful dinner.