

Welcome to Restaurant Die Alde Heerlickheijt.

Here, you'll discover why Limburgers are renowned for their hospitality and culinary expertise.

Choose from our extensive menu offering a variety of specialties. Our Chef de Cuisine, Adin Cevro, along with his Sous Chef, Jeroen Schmidt, have carefully selected the finest ingredients for you. Together with their kitchen team, they craft the most exquisite dishes for your enjoyment.

We proudly utilize ingredients from the beautiful Limburg countryside with Mediterranean and Eastern influences.

That's why our chef, in collaboration with our suppliers, has selected the best products to offer you a delightful menu du Chef, providing you with an immediate taste of your culinary stay at our hotel.

Menu Du Chef

Starters

Black Tiger Prawn
Avocado || Asian vegetables || Sesame crisp || Miso

Main Course

Ribeye
Chimichurri || Chanterelles || Laurel || Mousseline

Dessert

Raspberry Tartlet
White chocolate || Pistachio || Curd || Meringue

44,50

Menu Gourmand

Starters

Norwegian Salmon
Cauliflower || Greater galangal || Parsley || Dashi
Or
Duck Leg Confit
Cluster mushrooms || Hoisin || Spring onion || Cucumber

Entremets

Short rib
Balsamic glaze || Potato foam || Zucchini || Quinoa
Or
Kohlrabi Fig Leaf Soup (Vegetarian)
Coconut || Parsley || Crème fraiche

Main Course

Venison Steak
Caramelized baby carrots || Chanterelles || Dark chocolate jus || Mousseline
Or
Sea Bream
Miso beurre blanc || Green beans || Savoy cabbage || Nicola potatoes

Selection of Fresh Cheeses

5 types || Cheese bread || Condiments

Desserts

Purple Sparkling
Mascarpone || Gold leaf || Breton shortcrust pastry || Plums
Or
Frangipane Tart
Pear || Dutch raisins || Vanilla
OR
Friandises & Coffee
Homemade petits fours

Menu Gourmand

Two-course: 36.50 (Starter and main course)
Three-course: 46.50 (Starter, main course, and dessert)
Four-course: 56.50 (Starter, Entremets, main course, and dessert)
Five-course: 66.50 (Starter, Entremets, main course, cheese, and dessert)

If you have any questions regarding allergens or dietary requirements, our staff will be happy to assist you!

Appetizers

Red Beet (Vegetarian)
Carpaccio || White cheese || Cornichon || Herb salad
€15.50

Kohlrabi Fig Leaf Soup (Vegetarian)
Coconut || Parsley || Crème fraîche
€14.50

Black Tiger Prawn
Avocado || Asian vegetables || Sesame crisp || Miso
€21.50

Norwegian Salmon
Cauliflower || Greater galangal || Parsley || Dashi
€21.50

Duck Leg Confit
Cluster mushrooms || Hoisin || Spring onion || Cucumber
€21.50

Main Courses

Porcini Mushroom (Vegetarian)
Tortellini || Truffle oil || Sheep cheese || Arugula
€24.50

Hake in Green Sauce
Water mint || Garden herbs || Zucchini || Peas
€28.50

Sea Bream
Miso beurre blanc || Green beans || Savoy cabbage || Nicola potatoes
€30.00

Halloumi (Vegetarian)
Honey || Mediterranean vegetables || Flatbread || Thyme
€24.50

Venison Steak
Caramelized baby carrots || Chanterelles || Dark chocolate jus || Mousseline
€32.50

Ribeye
Chimichurri || Chanterelles || Laurel || Mousseline
€32.50

Desserts

Raspberry Tartlet
White chocolate || Pistachio || Curd || Meringue
€13.50

Purple Sparkling
Mascarpone || Gold leaf || Breton shortcrust pastry || Plums
€13.50

Frangipane Tart
Pear || Dutch raisins || Vanilla
€13.50

Selection of Fresh Cheeses
5 types || Condiments || Cheese bread
€17.50

Friandises & Coffee
Assortment of sweet treats
€8.00

Ice Cream
Selection of various ice cream flavors
€2.50 per scoop

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