

## 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.

### Chef's menu

#### Starter

##### **Black Tiger Prawn**

Avocado || Asian Vegetables || Sesame Crisp || Miso

#### Main Course

##### **Ribeye**

Chimichurri || Baby Carrots || Laurel || Mousseline

#### Dessert

##### **White Chocolate Tartlet**

Kumquat || Pistachio || Curd || Meringue

€44,50

## Menu Gourmand

### Starters

#### Norwegian Salmon

Cauliflower || Laos || Parsley || Dashi

Or

#### Duck Leg Confit

Bundle mushrooms || Hoisin || Spring Onion || Cucumber

### Entremets

#### Short rib

Balsamic Glaze || Potato Foam || Zucchini || Quinoa

Or

#### Kohlrabi Fig Leaf Soup (Vegetarian)

Soup || Coconut || Parsley || Crème Fraîche

### Main Course

#### Venison Steak

Caramelized Baby Carrots || String Bean || Dark Chocolate Jus || Mousseline

Or

#### Sea Bream

Herb Beurre Blanc || Garden Peas || Parsnip || Nicola Potatoes

### Selection of Fresh Cheeses

5 Types || Bread || Condiment

### Desserts

#### Caramel Brownie

Vanilla Bourbon || Butterscotch || Passion Fruit || Yuzu

Or

#### Apple

Frangipane || Dutch Raisins || Amaretti || Curd

### Menu Gourmand

**Two-course: €36,50** (Starter and Main course **or** Main course and Dessert)

**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!**

## Starters

### Red Beet (Vegetarian)

Carpaccio || White Cheese || Gherkin || 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 || Laos || 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 || Parsnip || Garden Peas || Nicola Potatoes  
€30.00

### Halloumi (Vegetarian)

Honey || Mediterranean Vegetables || Flatbread || Thyme  
€24.50

### Venison Steak

Caramelized Baby Carrots || Green Beans || Dark Chocolate Jus || Mousseline  
€32.50

### Ribeye

Chimichurri || Oyster Mushroom || Laurel || Mousseline  
€32.50

## **Desserts**

### **White chocolate Tartlet**

Kumquat || Pistachio || Curd || Meringue  
€13,50

### **Caramel brownie**

Vanilla Bourbon || Butterscotch || Passion Fruit || Yuzu  
€13,50

### **Apple**

Frangipane || Amaretti || Dutch Raisins || Curd  
€13,50

### **Selection of Fresh Cheeses**

5 types || Condiments || 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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