

Starters

Veal 22,00

Terrine | Truffle | Spelt Crouton

Beef Rump 22,00

Chestnut Mushroom | Parsley | Tomato

Prawn 23,00

Fennel | Little gem | Roasted Pepper | Thaise soy dressing



Roasted Cauliflower 16,00

Chimichurri | Matured cheese | Pecan nut

Oranjehoen Broth 17,00

Parsley | Beech mushroom

Langoustine Bisque 18,00

Rouille | Fennel | Gamba

Main courses



Risotto 24,50

Tomato | Matured cheese | Aceto balsamico

Norwegian salmon 30,00

Baby carrot | Bimi | Green herb crumble

Halibut 32,50

Beurre Blanc | Dries capers | Garden pea

Oranjehoen by Johan Leenders 33,00

Mustard jus | Zucchini | Beech mushroom

Duck 34,50

Truffel Teriyaki | Spring onion | King Oyster mushroom

Also available vegetarian with Tofu

Scottish Housesteak 40,00

200 Grams | Chimichurri | Zucchini

Desserts

Chocolate Tartelette 14,00

Coconut | Biscuit | Pumpkin

Cheesecake 14,00

Blackberries | Lime zest | Mascarpone

Banana 14,00

Dark chocolate | Roasted almond | Stroopwafel

Selection of fine cheese 18,00

5 Varieties | Condiment | Current bread

Friandises & Coffee 8,00

Ice cream 3,00 *per scoop*

Selection of various flavours

*Do you have any questions about allergens or dietary preferences?
Our staff will be happy to assist you!*

Welcome in Restaurant Die Alde Heerlickheijt

Here, you will discover why the people of Limburg are renowned for their hospitality and culinary excellence. Choose from our rich menu, offering a wide variety of specialities.

Our Chef de Cuisine, Adin Cevro, together with his Sous Chef, Jeroen Schmidt, have carefully selected the finest ingredients for you.

Together with their kitchen team, they prepare exquisite dishes for you to enjoy.

We take great pleasure in using ingredients from the beautiful Limburg region, complemented by Mediterranean and Oriental influences.

Our chef has worked closely with trusted suppliers to select only the very best products, allowing us to offer you a delightful Menu Gourmand — a perfect introduction to the culinary experience awaiting you during your stay with us.

Menu Du Chef

Starter

Veal

Terrine | Truffle | Spelt crouton

Main course

Scottish Housesteak

Chimichurri | Beech mushroom | Zucchini

Desserts

Chocolate Tartelette

Coconut | Biscuit | Pumpkin

Menu Gourmand

Starters

Beef rump

Chestnut mushroom | Parsley | Tomato

Or

Prawn

Fennel | Little gem | Roasted pepper | Thaise soy dressing

Intermediate courses

Oranjehoen Broth

Peterselie | Beukenzwam

Or

Langoustine Bisque

Rouille | Venkel | Gamba

Main courses

Duck

Truffel Teriyaki | Spring onion | King Oyster mushroom

Or

Norwegian salmon

Baby carrot | Bimi | Green herb crumble

Desserts

Cheesecake

Blackberries | Lime zest | Mascarpone

Or

Banana

Dark chocolate | Toasted almond | Stroopwafel

Menu Gourmand

Two courses 39,00 (starter and main)

Three courses 49,00 (starter, main and dessert)

Four courses 59,00 (starter, intermediate, main and dessert)