

## Welcome to Restaurant Die Alde Heerlickheijt

Here you will discover why “Limburgers” are known for their hospitality and gastronomic qualities.

Choose from our rich menu that offers a variety of specialties. Our Chef de Cuisine, Adin Cevro and Sous Chef Jeroen Schmidt, were both inspired by the French cuisine with modern oriental influences.

They use the finest ingredients available in the beautiful region of “Limburg” such as cheeses from “Cheesefarm Mertens”, the cheeses are traditionally made from the milk of the 100 black and white cows grazing in the meadows of Kessel.

Many of the herbs and flowers that we use in our dishes come from our herb garden, which is located in front of the castle and worth a visit!

Let us surprise you by our Limburg wines from vineyard St.Martinus in Vijlen, a special wine company where oenologist Stan Beurskens is dedicated with passion to produce the finest wines with grapes from the province of Limburg. Or through our Limburg wines from Wijndomein Stokhem, where Jeroen van der Eng produces three different wines from the Pinot Noir grape with care and attention to soil, plants and surroundings.

Or would you like to be surprised by our wine-food combinations? Here you get a delicious matching wine selected by us with every dish.

Three Course Wine Pairing 24

Four Course Wine Pairing 32

Five Course Wine Pairing 40

We wish you a nice dinner!

## Menu Gourmand

### Starters

Salmon, Norway

Gravlax || Asparagus || Oeufs de Caille || Crème Fraiche

Or

Swedish Pork

Terrine || Tomato || Brussels Chicory || Smoked Bacon

Or

Eggplant ✓

Crispy Chickpeas || Piquilio || Green Pepper || Tahini

### Entremets

Ravioli ✓

Cauliflower || Beurre Noisette || Portobello || Pecorino

Or

Cheek, Veal

Aceto Gravy || Quinoa || Peas || Parmigiano

### Main Courses

Seabream, Atlantic Ocean

Fillet || Pumpkin || Hollandaise || Nage

Or

Duckbreast

Chinese Broccoli || Paksoi || Tempeh || Hoisin

Or

Roasted Pumpkin ✓

Feta Cheese || Pomegranate || Sage

### Cheese or Pre dessert

Selection of fresh Cheeses

5 Types || Condiments || Brioche

(supplement 6,00)

Or

Caramalised Apple

Condensed Milk || Calvados || Cinnamon ||

### Desserts

Pina Colada

Coconut || Rum || Pineapple

Or

Salted Caramel Cheesecake

Vanilla || Valrona Guanaja || Pecan

## Menu Gourmand

Three Courses 44,50, (starter, main and dessert)

Four Courses 54,50 (starter, entrement, main and dessert)

Five Courses 64,50 (starter, entrement, main, cheese OR pre dessert and dessert)

Do you have any questions about allergies or dietary needs?

Our employees are happy to help!

### Starters

Eggplant ✓

Crispy Chickpeas || Piquilio || Green Pepper || Tahini

18,50

Ravioli ✓

Cauliflower || Beurre Noisette || Portobello || Pecorino

18,50

Arancini Siciliani ✓

Aged Cheese || Truffle || Little Gem || Roasted Tomato

19,50

Salmon, Norway

Gravlax || Asparagus || Oeufs de Caille || Crème Fraiche

20,50

Swedish Pork

Terrine || Tomato || Brussels Chicory || Smoked Bacon

20,50

Cheek, Veal

Aceto Gravy || Quinoa || Peas || Parmigano

20,50

### Main Courses

Ravioli ✓

Cauliflower || Beurre Noisette || Portobello || Pecorino

21,50

Gyoza ✓

Bokchoi || Bean Sprouts || Ginger || Okonomi

19,50

Ray Wing, Mediterranean

Beurre Blanc || Leek || Capers || Clams

31,50

Seabream, Atlantic Ocean

Fillet || Pumpkin || Hollandaise || Nage

31,50

Duckbreast

Chinese Broccoli || Paksoi || Tempeh || Hoisin

33,00

Rib-Eye, Ireland

Chimichurri || Charlotte Potato || Baby Eggplant || Soja Beans

35,50

## Desserts

Selection of fresh Cheeses  
5 Types || Condiment || Brioche || Caramelized Nuts  
16,50

Pina Colada  
Coconut || Rum || Pineapple  
12,00

Salted Caramel Cheesecake  
Vanilla || Valrona Guanaja || Pecan  
12,00

Dégustation du Château  
Mix of different Desserts  
12,00

Friandises & Coffee  
Various Chocolates  
8,00

Ice Cream  
Choice of several ice cream flavors  
2,50 per scoop

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