

## Welcome to Restaurant Die Alde Heerlickheijt

Please experience here why the wonderful region of Limburg is known for its grand hospitality and exceptional gastronomy.

Choose from the lavish menu that offers you a wide variety of specialties. Our Chef de Cuisine, Johan Christiaan Reker, is inspired by the French cuisine combined with modern Asian influences.

He uses the finest ingredients available in the picturesque province of “Limburg” such as cheeses from “cheese dairy farm Mertens”. The traditionally made cheeses stem from the milk of a hundred black and white cows grazing on the scenic meadows of the nearby village of Kessel.

The bread that we serve is “Pain de Campagne au Levain” a recipe that our chef obtained from one of his former employers on the French Côte d'Azur. The basis for this recipe is fermented apple blended with rye flour to the main dough, also referred to as “levain”.

After the addition of flour, water and salt, and the mandatory brisk kneading, our dough is freshly baked in our on-site cuisine, for you to savour and enjoy.

Many of the herbs and flowers that we use in our dishes are freshly picked in our herb garden, located in front of the castle and certainly worth a visit!

Our Service manager Anne-Marie has prepared a selection for you of the finest wines from our wine suppliers.

Be surprised by our Limburg wines from vineyard St.Martinus in Vijlen, or the Stokhem winery. Two distinctive artisan establishments, passionately striving to create the finest wines from the regional Limburg grape harvest.

We hope you will enjoy a great dining experience!

## Gourmet Menu

### Starters

Simmenthaler, Switzerland  
Steak tartar || Dutch Asparagus || 69 Degree egg || Parsley  
Or  
Tuna, Pacific Ocean  
Filet || Biscayenne || Kalamata olive || Parmesan

### Entremets

Scallops, Norway  
Bouillabaisse || Rouille || Fennel || Orange  
Or  
Carnaroli, Italy (vegetarian)  
Risotto || Asparagus || Peas || Fenugreek cheese from "cheesefarm Mertens"

### Main Courses

Cod, North Sea  
Filet || Chinese broccoli || Peanut & rose || Basmati rice || Asian dip sauce  
Or  
Lamb, Ireland  
Rump steak || Chickpea || Eggplant || Roast gravy with Raz el Hanout

### Cheese or Pre dessert

Dutch cheese platter  
Five kinds of Dutch cheese || Relishes from the garden || Homemade brioche  
Or  
Duck liver, Chalans  
Amarena cherry || Almonds || Barrel aged Aceto Balsamico  
(supplement 7,50)

### Desserts

Strawberries, Limburg  
Strained farmers yoghurt || Bergamot || Vervienne  
Or  
Raspberry, France  
Breton short pastry || Farmers yoghurt || White chocolate

### Gourmet Menu

Three course menu 37.00 (starter, main course and dessert)  
Four course menu 47.00 (starter, entremets, main course and dessert)  
Five course menu 57.00 (starter, entremets, main course, cheese or pre dessert and dessert)

We will be happy to accommodate your special requirements for food allergies or special dietary needs. Please consult our staff!

## Starters

- Tasty Tomatoes, Limburg (vegetarian)  
Various preparations & structures || Feta cheese || Barrel aged aceto || Basil  
16.50
- Zalm, Norway  
Smoked in house || Asparagus soup || Quail eggs || Green herbs  
18.50
- Eend, Chalans France  
Rilette || Red beets || Shallot || Walnut  
17.50
- Tuna, Pacific Ocean  
Filet || Biscayenne || Kalamata olive || Parmesan  
20.50
- Simmenthaler, Switzerland  
Steak tartar || Dutch Asparagus || 69 Degree egg || Parsley  
19.50
- Scallops, Norway  
Bouillabaisse || Rouille || Fennel || Orange  
21.50

## Main courses

- Carnaroli, Italy (vegetarian)  
Risotto || Asparagus || peas || Fenugreek Cheese from Cheesefarm "Mertens"  
19.50
- Cod, North Sea  
Filet || Chinese broccoli || Pinda & roos || Basmati rice || Asian dip Sauce  
27.50
- Halibut, North Sea  
Filet || Limburg asparagus || Coarse mustard || Clams  
29.50
- Simmenthaler, Switzerland  
Entrecote || Condiment || Silver skin onion || Madeira  
32.50
- Lamb, Ireland  
Rump steak & cutlet || Chickpeas || Egg plant || Roast gravy with Raz el Hanout  
35.50
- Asparagus, Limburg  
Flamande || Annabelle potato || Country Ham || Butter  
33.50

## Desserts

### Duck liver, Chalans

Amarena cherry || Almonds || Barrel aged Aceto Balsamico  
17,50

### Dutch cheese platter

Five kinds of Dutch cheese || Relishes from the garden || Homemade brioche  
13.50

### Hazelnut & Milk chocolate

Salted Caramel || Puffed rice || Nougat  
10,50

### Strawberries, Limburg

Strained farmers yoghurt || Bergamot || Vervienne  
10,50

### Raspberry, France

Breton short pastry || Farmers yoghurt || White chocolate  
10,50

### Coffee and friandises

Bonbon || Chocolate || Pâte fruit || Nougat  
7,50

### Ice cream

Variety of home-made ice creams  
2.50 per serving

Questions about food-allergies or dietary needs?  
Our staff will be happy to help!