

Welcome to Restaurant Die Alde Heerlickheijt

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

Choose from the 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

Steak Tartar

Aioli || Chorizo || Peppadew || Little gem

Or

Thai Shrimp

Red Cabbage || Cashews || Oriental Dressing || Rice noodle

Entremets

Ravioli 

Porcini Mushrooms || Baby Spinach || Hazelnut Oil || Pecorino

Or

Scallop, Canada

Braised Cauliflower || Herring Roe || Pea || Beurre Noisette

Main Courses

Salmon, Norway

Nantue Sauce || Bimi || Carrot || Nicola Potato

Or

Entrecote, South America

Cajun || Sugar Snaps || Endive || Black Garlic

Cheese or Pre dessert

Selection of fresh cheeses

5 Types || Condiments || Brioche

(supplement 6,50)

Or

Moelleux Chocolate

Baileys || Pistachio || Coffee || Valrhona

Desserts

Stew Pear

Vanilla || Butterscotch || Arrets Cake || Cinnamon

Or

Banana

Speculoos || Tangerine || White Chocolate || 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

- Red beet 
Goat cheese || Balsamic || Caramelized Walnut || Watercress
18,50
- Ravioli 
Porcini Mushrooms || Baby Spinach || Hazelnut Oil || Pecorino
18,50
- Buratta, Puglia 
Focaccia || Romantic || Popped Figs || Arugula
19,50
- Thai Shrimp
Red Cabbage || Cashew || Oriental Dressing || Rice Noodle
20,50
- Scallop, Canada
Braised Cauliflower || Herring Roe || Peas || Beurre Noisette
20,50
- Steak Tartar
Aioli || Chorizo || Peppadew || Little gem
20,50

Main courses

- Ravioli 
Porcini Mushrooms || Baby Spinach || Hazelnut Oil || Pecorino
22,50
- Gyoza 
Bokchoi || Bean Sprouts || Ginger || Okonomi
21,50
- Seabass, Atlantic Ocean
Butterbean || Popped tomato || Green Asparagus || Dill
32,50
- Salmon, Norway
Nantua sauce || Bimi || Carrot || Nicola potato
32,50
- Entrecote, South America
Cajun || Sugar snaps || Endive || Black Garlic
33,00
- Boerderij Hert
Celeriac || Gingerbread || Ruby port || Livar bacon
35,50

Desserts

Selection of fresh cheeses
5 Types || Condiments || Brioche
16,50

Moelleux Chocolade
Baileys || Pistachio || Coffee || Valrhona
12,00

Stew Pear
Vanilla || Butterscotch || Arrets cake || Cinnamon
12,00

Banana
Speculoos || Tangerine || White chocolate || Pecan
12,00

Mango
Orange || Greek Yoghurt || Sponge cake || Black mint
12,00

Friandises & Coffee
Various Chocolates
8,00

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

Do you have any questions about allergies or dietary needs?
Our employees are happy to help!