

## 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 Maitre Patrick 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!

## Gourmand Menu

### Starters

Calf, Netherlands

Palet || Winter piccalilly || Brioche || Savora musterd

Or

Tuna, Pacific Ocean

Tartar || Wakame || Furikake || Ponzu

### Entremets

Grijze garnaal, Zoutkamp 37

Bisque || Sourdough || Rouille || Dried tomatoes || Orange

Or

Carnaroli, Italy (vegetarian)

Risotto || Green asparagus || Noisette || Cheese from “cheesefarm Mertens”

### Main Courses

Cod, North Sea

Filet || Chinese broccoli || Peanut & rose || Basmati rice || Oriental dip

Or

Simmenthaler, Switzerland

Two preparations || Chopped vegetables || La Ratte potato || Roast Gravy

### Cheese or Pre dessert

Dutch cheese platter

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

Or

Duck liver, Chalans

Pink lady apple || Calvados || Brioche  
(supplement 7,50)

### Desserts

Mocca

Mascarpone || Progres || Noisette || Vanille

Or

North Africa

Sugar-Coated vegetables || Kataifi || Yoghurt || Saffron

### Gourmand 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

Hokkaido pumpkin, Japan (vegetarian)
Pottage    Chutney    Tofu    Coriander    Curry
16.50
Duck liver, Chalans
Paté    Black pepper    Figs    Brioche
21.50
Tuna, Pacific Ocean
Tartar    Wakame    Furikake    Ponzu
20.50
Calf, Netherlands
Palet    Winter piccalilly    Brioche    Savora musterd
20.50
Oysters, Zeeland
Creuses 000    Sauce mignonette    Lemon
21.50
Grey shrimp, Zoutkamp 37
Bisque    Sourdough    Rouille    Dried tomatoes    Orange
19.50

## Main courses

Carnaroli, Italy (vegetarian)
Risotto    Green asparagus    Noisette    Cheese from “cheesefarm Mertens”
19.50
Cod, North Sea
Filet    Chinese broccoli    Pinda & roos    Basmati rice    Oriental dip
27.50
Ray's wing, North Sea
Filet    Zeeland mussels    Leek    Beurre noisette    Capers
29.50
Simmenthaler, Switzerland
Two preparations    Chopped vegetables    La Ratte potato    Roast Gravy
32.50
Venison, The Netherlands (Veluwe)
Fillet from the leg    Chestnut    Beetroot    Blackberries    Juniper berry
35.50
Calf, Netherlands
“Rossini”    filet    Duck liver    Truffle    Madeira
39.50

## Desserts

Duck liver, Chalans  
Pink lady apple || Calvados || Brioche  
17,50

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

North Africa  
Sugar-Coated vegetables || Kataifi || Yoghurt || Saffron  
10,50

Bitter chocolate  
70% || Blood orange || Clove || Bonbon  
10,50

Mocca  
Mascarpone || Progres || Noisette || Vanille  
10,50

Coffee and friandises  
Macaron || 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!