

## 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

Vitender Calf

Bonito Tuna || Parmigiano || Sage || Watercress

Or

Black Tiger Shrimp


Okonomi || Sesame || Wakame || Sushi Rice

### Entremets

Scallop, Canada

Pumpkin || Hazelnut || Green Asparagus || Kefir

Or

Orzo, Martina Franca 

Baby Spinach || Roasted Bell Peper || Ricotta || Basil

### Main Courses

Sea Bass, Northsea

Puffed Baby Corn || Cauliflower || Hollandaise || Nicola

Or

Corn fed chicken, Poulet Jaune

Harissa || Chick Peas || Carrot || Aubergine

### Cheese Or Pre Dessert

Selection of fresh cheeses

5 Sorts || Condiments || Brioche

(supplement 6,50)

Or

Moulloux Chocolate

Vanilla || Pistachio || Black Cherry || Valrhona

### Desserts

Blueberry

Crumble || White Chocolate || Yoghurt || Raspberry

Or

Tartlet

Passionfruit || Mandarine || Praline || MonChou

### 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)

If you have questions about allergies or dietary needs?

Our employees are happy to help!

## Starters

- Artichoke ✓  
Various Structures || Sundried tomato || Pecorino || Aioli  
18,50
- Orzo, Martina Franca ✓  
Baby Spinach || Roasted Bell Peper || Ricotta || Basil  
18,50
- Buratta, Puglia ✓  
Balsamic || Tasty Tom || Puffed Figs || Arugula  
18,50
- Black Tiger Shrimp  
Okonomi || Sesame || Wakame || Sushi Rice  
21,50
- Scallop, Canada  
Pumpkin || Hazelnut || Green Asparagus || Kefir  
20,50
- Vitender Calf  
Bonito Tuna || Parmigiano || Sage || Watercress  
20,50

## Main Courses

- Orzo, Martina Franca ✓  
Baby Spinach || Roasted Bell Peper || Ricotta || Basil  
21,50
- Holzmühle Vegetables ✓  
Different kinds of Dutch vegetables || Annabelle || Crispy Potato  
19,50
- Sea Bass, Northsea  
Puffed Baby Corn || Cauliflower || Hollandaise || Nicola  
31,50
- Haddock, Atlantic Ocean  
Limegrass || Coconut || Bok Choy || Sweet Potato  
30,50
- Corn fed chicken, Poulet Jaune  
Harissa || Chick Peas || Carrot || Aubergine  
31,50
- Lamb, New Zealand  
French rack || Thyme Gravy || Annabelle || Primal Root  
37,50

## Desserts

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

Mouilleux Chocolate  
Vanilla || Pistachio || Black Cherry || Valrhona  
11,50

Blueberry  
Crumble || White Chocolate || Yoghurt || Raspberry  
11,50

Tartlet  
Passionfruit || Mandarine || Praline || MonChou  
11,50

Lemon  
Lime || Cremeux || Biscuit || Limoncello  
11,50

Friandises & Coffee  
Various choice of Friandises  
8,00

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