

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 || Grùyere || 69 Degree Celsius egg || Green olive
Or
Tuna, Pacific Ocean
Filet || Wakame || Furikake || Ponzu

Entremets

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

Main Courses

Cod, North Sea
Filet || Chinese broccoli || Peanut & rose || Basmati rice || Oriental dip
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
Mango || Candied coriander || Muscovado
(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

Calf, The Netherlands
Filet || Brioche || Chanterelle || Summer truffle
21.50

Tuna, Pacific Ocean
Filet || Wakame || Furikake || Ponzu
20.50

Simmenthaler, Switzerland
Steak tartar || Gruyere || 69 Degree egg || Green olive
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 || Garden pea || 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

Desserts

Duck liver, Chalans

Mango || Candied coriander || Muscovado
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

White brownie || 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!