

Welcome to Restaurant Die Alde Heerlickheijt

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

Choose from our rich menu that offers a variety of specialties. Our Chef de Cuisine, Maurice Sijbers and his 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 with our Limburgian wines from the vineyard of 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 would you like to be surprised by our wine-food combinations? Here you get a delicious matching wine selected by us with every dish.

We wish you a nice dinner!

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!**

Menu Gourmand

Starters

Salmon
Lovage || Kohlrabi || Citrus
Or
Game Paté
Beetroot || Parsnip || Parsley
Or
Goat Cheese 
Pumpkin || Honey || Chervil

Entremets

Wild Boar Cheek
Rösti || Ruby Porto || Cranberry
Or
Sunchoke Soup
Velouté || Crayfish || Herbal Oil || Crouton

Main Courses

Zander
Filet || Watercress || 'Mash Pot' || Beurre Blanc
Or
Beef Tenderloin
Condiment || Satureja || Braised Shallot || Gnocchi
Or
Beetroot Risotto 
Celeriac || Parmesan || Aceto Balsamico

Cheese or pre Dessert

Selection of fresh Cheeses
3 Pieces || Condiment || Brioche
Or
Pear
Tarte Tatin || Calvados || 'Boerenjongens'

Desserts

Salted Caramel Bavarois
Blueberry || Almond || Mascarpone

Starters

Sunchoke Soup Velouté Crayfish Herbal Oil Crouton	14,50
Mushroom Broth 	
Bundle Mushrooms Parsley	14,50
Goat Cheese 	
Pumpkin Honey Chervil	17,50
Salmon Lovage Kohlrabi Citrus	18,50
Arancini 	
'Old' Cheese Tomato Little Gem Jalapeno	18,50
Game Paté Beetroot Parsnip Parsley	20,50

Main Courses

Beetroot Risotto 	
Celeriac Parmesan Aceto Balsamico	19,50
Tortellini 	
Spinach Ricotta Mushrooms	21,50
Zander Filet Watercress 'Mash Pot' Beurre Blanc	25,50
Wild Boar Rouleau and Stew Sage Sweet Potato Brussels Sprouts	28,50
Plaice Bouillabaisse Prawn Vennel Tagliatelle	29,50
Malines Chicken Fricassée Tarragon Polenta	31,00
Beef Tenderloin Condiment Satureja Braised Shallot Gnocchi	32,50

Desserts

Selection of fresh Cheeses
5 Pieces || Condiment || Brioche
16,50

Pear
Tarte Tatin || Calvados || 'Boerenjongens'
12,00

Amarena Cherry
Cinnamon || White Chocolate || Crumble
12,00

Salted Caramel Bavarois
Blueberry || Almond || Mascarpone
12,00

Friandises & Coffee
Various Chocolates
8,00

Ice Cream
2,50 per Scoop

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