

## 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, Soup, main and dessert)

Five Courses €64,50 (starter, soup, entremet, main and dessert)

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

## Menu Gourmand

### Starters

#### Thai Prawns

Peppadew || Oriental Vegetables || Mango Chutney

Or

#### Livar Terrine (Limburg Pig)

Chicory || Mustard Cream || Jerusalem Artichoke Chips

### Soup

#### Hokkaido Pumpkin

Vadouvan || Wonton || Kaffir Lime

### Intermediate Course

#### Royal Sea Bream

Celeriac Compote || Spinach || Ravioli

### Main Courses

#### Free-range Chicken

Truffle Farce || Sweet Potato || Baby Carrots ||

Truffle Sauce

Or

#### Winter Cod-Fish

Cauliflower || Beurre Noisette || Salsify

### Desserts

#### White Chocolate

Orange || Dragon Fruit || Puffed Rice

Or

#### Kaki Fruit

Cheesecake || Carrot Cake Crumble || 5 Spices Cream

## Starters

### Arancini

Aged Cheese || Tomato || Little Gem || Jalapeno Mayonnaise  
€18,50

### Hokkaido Pumpkin

Vadouvan || Wonton || Kaffir Lime  
€14,50

### North Sea Crab

Green Apple || Celery || Fennel  
€20,50

### Thai Prawns

Peppadew || Oriental Vegetables || Mango Chutney  
€20,50

### Livar Terrine (Limburg Pig)

Chicory || Mustard Cream || Jerusalem Artichoke Chips  
€20,50

## Main Courses

### Sweet Potato Gnocchi

Sage Butter Sauce || Broccolini || Parsnip  
€21,50

### Royal Sea Bream

Celeriac Compote || Spinach || Ravioli  
€27,50

### Winter Cod-Fish

Cauliflower || Beurre Noisette || Salsify  
€30,50

### Free-range Chicken

Truffle Farce || Sweet Potato || Baby Carrots ||  
Truffle Sauce  
€30,50

### Beef Fillet

Baby Carrots || Madeira Sauce || Shallot Tarte Tatin  
€32,50

## Desserts

### Selection of Fresh Cheeses

5 Varieties || Homemade Compote || Cheese Bread  
€16,50

### Kaki Fruit

Cheesecake || Carrot Cake Crumble || 5 Spices Cream  
€12,00

### White Chocolate

Orange || Dragon Fruit || Puffed Rice  
€12,00

### Petits Fours & Coffee

€8,00

### Ice Cream

Choice of various ice cream flavors  
€2,50 per scoop

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