

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.


We wish you a nice dinner!

Menu Gourmand

Starters

Guinea Fowl, Guinea
Terrine || Panier Forestier || Macadamia || Truffle
Or
Salmon, Norway
Green Asparagus || Craze || 69 Degrees || Radish

Entremets

Crayfish
Bouillabaisse || Orange || Rouille || Tomato
Or
Orzo, Abruzzo 
Piquillo || Arugula || Mascarpone || Courgette

Main Courses

Ray's Wing, Northsea
Fillet || Beurre noisette || Salted Capers || Peas
Or
Tame Duck, Challans
Celeriac || Meloes onion || Pedro ximénez || La Ratte

Cheese Or Pre Dessert

Dutch Cheeseplatter
5 Sorts || Dutch Cheeses || Condiments || FIG Bread
(supplement 4,50)
Or
Moullaux Chocolate
Vanilla || Valrhona "Manjari" || Bloodorange

Desserts

Mango
Coconut || Yogurt || Passionfruit || Crispy
Or
Milk Chocolate
Merengue || Bueno || Caramel || Hazelnut

Menu Gourmand

Three Courses 39,50, (starter, main and dessert)
Four Courses 49,50 (starter, entremet, main and dessert)
Five Courses 59,50 (starter, entremet, 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
17,50

Orzo, Abruzzo ✓

Piquillo || Arugula || Mascarpone || Courgette
17,50

Salmon, Norway

Green Asparagus || Craze || 69 Degrees || Radish
20,50

Crayfish

Bouillabaisse || Orange || Rouille || Tomato
19,50

Oxtail, Hereford

Bouillon || Shortrib || Brioche || Chestnut Mushrooms
19,50

Guinea Fowl, Guinea

Terrine || Panier Forestier || Macadamia || Truffle
20,50

Main Courses

Orzo, Abruzzo ✓

Piquillo || Arugula || Mascarpone || Courgette
19,50

Holzmühle Vegetables ✓

Different kinds of Dutch vegetables || Annabelle || Beurre Blanc
19,50

Ray's Wing, North Sea

Fillet || Beurre noisette || Salted Capers || Peas
29,50

Red Mullet, Black Sea

Limegrass || Coconut || Bok Choy || Sweet Potato
27,50

Tame Duck, Challans

Celeriac || Meloes onion || Pedro ximénez || La Ratte
31,50

Lamb, New Zealand

French rack || Thyme Gravy || Annabelle || Primal Root
34,50

Desserts

Dutch Cheeseplatter

5 Sorts || Dutch Cheese || Condiments || FIG Bread
14,50

Moellaux Chocolate

Vanilla || Valrhona "Manjari" || Bloodorange
10,50

Mango

Coconut || Yogurt || Passionfruit || Crispy
10,50

Milk Chocolate

Merengue || Bueno || Caramel || Hazelnut
10,50

Lemon

White Chocolate || Limoncello || Biscuit || Lime
10,50

Friandises & Coffee

Various choice of Friandises
7,50

Ice Cream

Various choice of Ice Creams
2,50 per scoop

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