

## Welcome to Restaurant Die Alde Heerlickheijt.

Here, you'll discover why Limburgers are renowned for their hospitality and culinary expertise.

Choose from our extensive menu offering a variety of specialties. Our Chef de Cuisine, Adin Cevro, along with his Sous Chef, Jeroen Schmidt, have carefully selected the finest ingredients for you. Together with their kitchen team, they craft the most exquisite dishes for your enjoyment.

We proudly utilize ingredients from the beautiful Limburg countryside with Mediterranean and Eastern influences.

That's why our chef, in collaboration with our suppliers, has selected the best products to offer you a delightful menu du Chef, providing you with an immediate taste of your culinary stay at our hotel.

### Menu Du Chef

#### Starters

Seared Sea Bass  
Dill Dressing || Fennel || Asparagus || 69-degree Egg Yolk

#### Main Course

Lamb  
Broad Bean || Oyster Mushroom || Parsley Hollandaise || Truffle Potato

#### Dessert

Apple  
Captain Morgan || Cinnamon || Almond Biscuit || Buttermilk

44,50

## Menu Gourmand

### Starters

Yellowfin Tuna  
Sushi || Horseradish || Nori || King Oyster  
Or  
Vitender Veal  
Asparagus || Tasty Tom Tomato || Sage || Crispy Quinoa

### Entremets

Scallop  
Ginger Beer || Pork Belly || Hakkaido Pumpkin || Garden Pea  
Or  
Asparagus Soup  
Quail Egg || Chives || Parma Ham || Watercress

### Main Course

South American Ribeye  
Wild Garlic || Creamy Polenta || Baby Carrot || Spicy Jus  
Or  
Cod  
Cavolo Nero (Tuscan Kale) || Bouillabaisse || Asparagus || Nicola Potato

### Desserts

Passionfruit  
Crème Brûlée || Licor 43 || Hazelnut || Dark Chocolate  
Or  
Cheesecake  
Plums || Cardamom || Yogurt || Vanilla  
Or  
Friandises & Coffee  
3 Homemade petits fours

### Selection of Fresh Cheeses

5 varieties || Cheese Bread || Condiment

### Menu Gourmand

Two-course: 36.50 (Starter and main course)  
Three-course: 46.50 (Starter, main course, and dessert)  
Four-course: 56.50 (Starter, Entremets, main course, and dessert)  
Five-course: 66.50 (Starter, Entremets, main course, cheese, and dessert)

If you have any questions regarding allergens or dietary requirements, our staff will be happy to assist you!

## Appetizers

Burrata (vegetarian)  
Coeur de Boeuf Tomato || Balsamic || Basil || Kalamata Olive  
18.50

Asparagus Soup (vegetarian)  
Quail Egg || Chives || Parma Ham || Watercress  
14.50

Seared Sea Bass  
Dill Dressing || Fennel || Asparagus || 69-degree Egg Yolk  
21.50

Yellowfin Tuna  
Sushi || Horseradish || Nori || King Oyster  
24.50

Limburg Klooster Pork  
Mustard || Truffle || Belorta Endive || Katenspek  
21.50

Vitender Veal  
Asparagus || Tasty Tom Tomato || Sage || Crispy Quinoa  
21.50

## Main Courses

Orzo Abruzzo (vegetarian)  
Piquillo Pepper || Eggplant Caviar || Sheep Cheese || Focaccia  
24.50

Truffle Gnocchi (vegetarian)  
Spinach || Cauliflower || Parsley || Lemon Butter  
24.50

Cod  
Cavolo Nero (Tuscan Kale) || Bouillabaisse || Asparagus || Nicola Potato  
28.50

Scallop  
Ginger Beer || Pork Belly || Hokkaido Pumpkin || Garden Pea  
30.00

South American Ribeye  
Wild Garlic || Creamy Polenta || Baby Carrot || Spicy Jus  
32.50

Lamb  
Broad Bean || Oyster Mushroom || Parsley Hollandaise || Truffle Potato  
32.50

## Desserts

### Apple

Captain Morgan || Cinnamon || Almond Biscuit || Buttermilk  
13.50

### Passionfruit

Crème Brûlée || Licor 43 || Hazelnut || Dark Chocolate  
13.50

### Cheesecake

Plums || Cardamom || Yogurt || Vanilla  
13.50

### Friandises & Coffee

3 Homemade petits fours  
8.00

### Selection of Fresh Cheeses

5 varieties || Condiment || Cheese Bread  
17.50

### Ice Cream

Choice of various ice cream flavors  
2.50 per scoop

If you have any questions regarding allergens or dietary requirements, our staff will be happy to assist you!