



Restaurant de Hoffelijke Heraut

Welcome at Restaurant de Hoffelijke Heraut!
Enjoy a rich selection of delicious dishes with the whole family.



Choose from hot and cold starters, delicious main courses and fine desserts.
This season the menu is inspired by the fairytale of **The Little Mermaid**.

Little Mermaid Menu

3-Courses at € 38,00 per person

Choose from the following starters, main dishes and desserts

Starters | € 13,-

Coppa di Parma

Green asparagus | Wakame | Lettuce | Zucchini
Ponzu | Sesame

🍷 *Domaine Tariquet, Sauvignon Blanc, France*

Veal Tonnato

Veal | Tuna mayonnaise | Red onion | Capers
Arugula

🍷 *Croix d'Or, Pinot Noir, France*

Salmon

Salmon tartare | Marinated salmon
Seaweed cream | Cucumber | Herb lettuce

🍷 *Domaine Lalande, Chardonnay, France*

Artichoke

Tomato chutney | Artichoke | Mozzarella
Pearl couscous | Arugula | Pumpkin seed

🍷 *Green Trail, Sauvignon Blanc & Verdejo, Spain*

Beetroot

Beetroot | Curd | Tempura | Seaweed | Dill
Furikake

🍷 *Green Trail, Rosé blend, Spain*

Main dishes | € 24,-

Surf & Turf (+ € 3,-)

Steak | Gamba | Pumpkin cream | Haricots
Soybeans | Veal gravy

🍷 *Green Trail, Tempranillo, Spain*

Redfish

Potato | Season vegetables | Mussels
Parsley butter sauce

🍷 *Domaine Lalande, Chardonnay, France*

Farmer's Chicken

Free-range chicken breast | Truffle gnocchi
Zucchini | Carrots | Tarragon sauce

🍷 *Green Trail, Tempranillo, Spain*

Cauliflower

Roasted cauliflower | Jerusalem Artichoke
Green asparagus | Beetroot | Vegetable gravy

Crumble | Samphire
🍷 *Domaine Lalande, Chardonnay, France*

Pasta

Linguini | Samphire | Tomato | Fennel | Carrots
Ricotta | Watercress

🍷 *Croix d'Or, Pinot Noir, France*

Desserts | € 8,-

Almond

Almond parfait | Chocolate | Orange
Almond cake | Crumble

🍷 *La Laia Nuria, Cava Brut, Spain*

White chocolate

White chocolate Parfait | Crumble
Vanille foam | Honey cress

🍷 *Torres, Moscatel, Spain*

Cheese platter (+ € 3,-)

Assortment of Dutch cheeses
Date-almond bread | Apple syrup

🍷 *Fonseca, Red port, Portugal*

Coffee of your choice

With a selection of pastries



Side dishes

Bread platter | € 7,-

White & Brown bread | Herb butter | Aioli

Fries | € 4,-

Fries with mayonnaise

Salad | € 5,-

Fresh green salad

Seasonal vegetables | € 5,-

Mix of warm vegetables



Little Mermaid Children's Menu

3-Courses at € 21,00 per person

Choose from the following starters, main dishes and desserts

Starters | € 7,-

Coppa di Parma

Melon | Arugula | Aceto Balsamic

Salmon

Marinated Salmon | Salad | Seaweed cream

Chicken salad

Grilled chicken | Boiled egg | Salad
Parmesan cheese | Tomato

Tomato & Mozzarella

Pasta shells | Tomato | Mozzarella | Fennel
Pumpkin seed

Tomato soup

Tomato | Basil | Crème Fraîche | Croutons

Main dishes | € 9,-

Surf & Turf

Steak | Gamba | Seasonal vegetables | Gravy

Codfish

Potato | Carrot | Zucchini | Butter sauce

Crispy chicken

6 pieces | Seasonal vegetables | Fries | Sauces

Burger

Brioche | Beef | Lettuce | Tomato | Fries | Sauces

Pasta Bolognese

Linguini | Tomato | Parmesan cheese | Arugula

Desserts | € 8,-

Dame Blanche

Vanilla ice cream | Whipped cream
Dark chocolate sauce

White chocolate

White chocolate Parfait | Crumble
Vanille foam | Honey cress

Almond

Almond parfait | Chocolate | Orange
Almond cake | Crumble












Beverages




We do not serve alcohol to anyone under the age of 18.



White wine

Green Trail - Verdejo & Sauvignon Blanc	€ 4,75  € 25,00 
Domaine de Lalande - Chardonnay	€ 5,25  € 26,50 
Domaine Tariquet - Sauvignon Blanc	€ 6,00  € 27,50 
Rothschild Les Cepages - Viognier	€ 29,00 

Red wine

Green Trail - Tempranillo	€ 4,75  € 25,00 
Domaine Lalande - Merlot	€ 5,00  € 26,00 
Croix d'Or - Pinot Noir	€ 5,25  € 26,50 
Mouton Cadet - Merlot	€ 45,00 

Rosé wine

Green Trail - Rosé	€ 4,75  € 25,00 
Aix Provence	€ 39,00 

Sparkling wine

La Laia Nuria - Cava	€ 7,50  € 34,50 
Schlumberger Gold Secco	€ 7,75  € 37,50 
Louis Roederer - Brut Premier	€ 85,00 

Dessert wine

Torres Floralis - Moscatel	€ 6,25  € 28,00 
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Aperitifs

Port | € 3,75
red | white

Fonseca Port | € 5,-

Campari | € 4,-

Pernod | € 4,-

Martini Rosso / Bianco | € 3,75

Cold beverages

Various soft drinks | € 3,00

*Regular Coca-Cola | Coca-Cola Zero | Fanta Orange
Fanta Orange Zero | Fanta Blackcurrant | Sprite Zero*

Chaudfontaine | € 2,90
still | sparkling

Chaudfontaine 75 cl | € 6,80
still | sparkling

Ranja Strawberry & Raspberry | Non-carbonated fruit drink € 2,90

Finley bitter lemon | € 3,00

Finley tonic | € 3,00

Finley Ginger Ale | € 3,00

Royal Bliss Ginger Beer | € 3,95

Lipton Ice Tea | € 3,25
Sparkling | Green | Peach | Green Zero

Rivella light | € 3,00

Orange juice / Apple juice | € 3,00

Tomato juice | € 3,00

Chocolate milk / Yogurt drink | € 3,00

Fresh orange juice | € 4,35

Warm beverages

Coffee | € 2,70

Espresso | € 2,50

Double espresso | € 3,50

Cappuccino | € 3,10

Latte macchiato | € 3,40

Coffee of your choice | € 8,-
With a selection of pastries

Thee various flavours | € 2,70

Fresh mint tea | € 3,40

Hot chocolate | € 2,70
*Whipped cream + € 0,60
Rum and whipped cream + € 4,10*

Special coffees

Irish coffee | € 6,95

French coffee | € 6,95

Italian coffee | € 6,95

Spanish coffee | € 6,95

(Specialty) Beers

Exclusive Hotel beer | Hotel de Bottle 33 cl | € 5,25
pale beer | golden brown beer

Hertog Jan 25 cl | € 3,50

Hertog Jan 45 cl | € 6,00

Hertog Jan seasonal beer | € 4,75

Hertog Jan Weizener white beer 30 cl | € 4,75

Hertog Jan Weizener white beer 50 cl | € 7,50

Hertog Jan 0.0 % | € 3,25

Hoegaarden Radler 0.0% | € 4,50

Hoegaarden White | € 4,55

Leffe Brown | € 4,75

Leffe Blonde (pale beer) | € 4,75

Leffe Blonde 0.0% | € 4,55

Leffe Triple | € 5,00

Duvel | € 5,50

La Chouffe | € 6,50

Tripel Karmeliet | € 6,50

Liefmans | € 4,50



International spirits

Bacardi Rum | € 4,20

Smirnoff Vodka | € 4,20

Baileys | € 4,50

Gordon's Dry Gin | € 4,20

Bombay Sapphire Gin | € 4,50

Licor 43 | € 4,50

Tia Maria | € 4,75

Amaretto | € 4,50

Grand Marnier | € 4,50

Courvossier | € 5,00

Sambuca | € 4,50

Cointreau | € 4,50

Johnnie Walker Red Label | € 4,50

Jack Daniels | € 6,25

Jameson Irish Whiskey | € 4,20

Cognac Remy Martin | € 6,75

Dutch spirits

Young Jenever | € 2,50

Aged Jenever | € 2,50

Schrobbeleer herb liqueur | € 2,60

Vieux Dutch brandy | € 2,50



Lunch & Snacks





Lunch

Tomato soup | € 7,-
Tomato | Basil | Creme fraiche

Bacon & Egg | € 10,-
Toast | Bacon | Omelet | Avocado | Arugula | Truffle mayonnaise

Caesar salad | € 14,-
Grilled chicken | Romaine lettuce | Anchovy | Parmesan cheese | Egg

Clubsandwich | € 9,-
Toast | Romaine lettuce | Chicken | Bacon | Tomato | Red Onion

Clubsandwich Veggie | € 9,-
Toast | Lettuce | Goat cheese | Tomato | Pesto | Red onion

Beef ragout croquettes | € 7,-
Two croquettes | Wholegrain mustard | Bread

Grilled cheese | € 7,-
Choice of: Ham | Dutch cheese | Tomato

French fries | € 4,-
Mayonnaise

Snacks

Bread platter | € 7,-
White bread | Brown bread | Herb butter | Aioli

Dutch cheese chunks | € 7,-
Mustard | Pickle

Crunchy beef ragout balls | € 7,-
Beef | 6 pieces | Mustard

Snack platter | € 15,-
Crunchy beef ragout balls | Dutch cheese | Sausage | Ham | Dips | Bread

Cheese platter | € 11,-
4 types of Dutch cheese | Date-almond bread | Apple butter