

Menu "Het HeerenHuis"

- Create your own three course dinner for only € 29.95.
- The prices behind the dishes apply if you order these separately.
- This offer is not valid in combination with other offers and / or promotions.

STARTERS

Homemade bread with various spreads € 4,95

Groninger mustard soup
With cubes of old cheese, Groninger sausage and chives € 5,75

Soup of the day (vegetarian) € 5,75

Beef Carpaccio
With pesto of kale, fries of Groninger cheese and red wine dressing € 9,95

Smoked trout
Salad with smoked trout, with kombu and a fresh lemon mayonnaise € 8,95

Beetroot (vegetarian)
Marinated beetroot with goat cheese, aceto balsamic syrup and crispy salsify € 8,95

Pulled Pork
Pulled Pork with harissa and carrot ginger marmalade € 8,95

Dim Sum
Dim Sum filled with turkey and feta cheese with an oriental salad and a lemongrass dressing € 8,95

All starters are served with homemade bread and salted butter

Kids menu

Kids kibbeling with fries and applesauce € 11,95

Mini chicken satay with fries and applesauce € 11,95

Frikandel, Croquette, chicken nuggets or cheese soufflés € 7,95
with fries and applesauce

Pancake with syrup and powdered sugar € 7,95

Kids ice cream with whipped cream, fruit sauce and a surprise! € 3,95

MAIN COURSES

Guinea fowl

Baked guinea fowl with parsley on a puree of parsnip and a touch of white chocolate € 18,95

Jugged hare

Jugged hare stew with cowberry chutney, red cabbage and mashed potatoes € 19,25

Sea bass

Fillet of sea bass on a ragout of shrimp, tomato, spring onions and roasted wild rice € 17,95

Plaice fillet

Roasted plaice fillet with peas cream, sauerkraut cooked in dark beer with a sauce of weizen beer € 18,95

"HeerenSaté" chicken satay

Chicken thigh from the grill, served with satay sauce and a atjar salad € 16,95

"Heerenburger"

100% beef burger, served on a brioche bun with 5 spices powder, smoked cheese and a tomato chutney € 17,95

Steak of the week *

For our steak of the week, ask our staff (as long as supplies last)

Mille Feuille (vegetarian)

Crispy puff pastry with cumin, puree of parsnip, grilled vegetables and "Bleu de Wolvega" € 16,50

Cheese fondue (vegetarian possible)

1. With homemade bread, various vegetables and baked potato € 16,55
2. With homemade bread, various vegetables, baked potato and smoked ham € 17,55

All the above main courses are served with fresh fries, own style mayonnaise and a richly filled salad

** additional charge when ordering 3-course menu*

Main dish salads

Crispy salad with candied citrus, goat cheese, a nut melange and a sweet and sour dressing € 15,50

Mixed salad with candied duck leg, green lentils and a sherry dressing € 16,50

Tranches of home-smoked salmon with sugar lettuce, fresh lime dressing with tomatoes and poached egg € 16,50

All main dish salads are served with bread and butter

DESSERTS

Cheesecake

"New York" style, with Oreo cookies, gel of mandarin and ice cream from Groninger cake € 7,95

Nougatine

Parfait of nougat, filled with passion sorbet ice cream and merengue € 7,95

Chocolate cake

3 colours chocolate cake with sorbet ice cream € 7,95

Cheese platter *

Selection of national and international cheeses served with bread and homemade chutney € 8,95

Coffee or tea

with a variety of homemade sweets € 7,95

** additional charge when ordering 3-course menu € 1,00*

Coffee specialties

Irish coffee € 6,95
(Irish whisky)

French coffee € 6,95
(Grand Marnier)

Italian coffee € 6,95
(Amaretto)

Spanish coffee € 6,95
(Licor 43)

Liqueurs

Amaretto (Italy) € 3,90

Amarula (South-Africa) € 3,90

Baileys (Ireland) € 3,90

Cointreau (France) € 3,90

Grand Marnier (France) € 3,90

Kahlúa (Mexico) € 3,90

Licor 43 (Spain) € 3,90

Tia Maria (Jamaica) € 3,90