



Warm 'Wolkom' to Restaurant De Heeren van Harinxma

The early spring of 2023 brings us beautiful products; winter truffles, winter vegetables, and soon the first red fruits, asparagus and chanterelles.

The vegetables and herbs in our garden are also starting to sprout again, which we will also be used in our kitchen.

We get our cheese, dairy, fish and meat as much as possible from local suppliers.

My kitchen is mainly classical with an occasional modern twist.
Be surprised and enjoy!

Arjan Bisschop



** If you have any questions about allergies, ask one of our colleagues*





Alliance menu

Salad of North Sea crab

with crispy potato, pickled apple, watercress and Champagne

*

Turbot

with roasted young fennel, eel from the lake in 'Sneek', black olive and Hollandaise of clementines

*

Kohlrabi cooked in salt crust

with hazelnut, mushrooms and 'meatless gravy'

*

Roasted Black Angus tail

with creamy gnocchi of Stokâlde Fryske (cheese), barbequed leek, winter truffle and red wine gravy

*

Soufflé of sugared chestnuts

with poached pear, orange and ice cream of Oloroso sherry

*

*You can supplement the menu with
a selection of national and international cheeses*

with toasted banana bread and matching garniture

€ 17,50

5-courses € 95

This menu can only be ordered per tabl



Alliance menu

Rouleau of trout

with puffed celeriac brandade, celeriac 'dashi', chives and pumpkin

*

Ray's wing

breaded with dried capers, grey shrimps, lemon, cauliflower and burnt butter

*

Fagottini of puffed aubergine

with Frisian aged sheep's cheese, zucchini, almond and saffron gravy

*

Low-temperature cooked Iberico loin

with black lentils, apple, fried mustard, green cabbage
and home made gravy with Madeira

*

Upside down baked apple pie

with caramel, vanilla crèmeux and lemongrass ice cream

*

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a selection of national and international cheeses*

with toasted banana bread and matching garniture

€ 17,50

5-courses € 95

This menu can only be ordered per table



Alliance menu

Diamond tenderloin tartare

with fermented garlic, pickled radish, crispy Parmesan and cream of black sesame

*

Sea bass on nut bread baked

with salsify, Lardo di Collonata and poultry and vadouvan gravy

*

'Kebab sandwich' carrot

with Baharat, pepper curd, honey and buckwheat

*

Soft roasted duck breast

with maple syrup, spices, 'bacon grapes' and various preparations of parsnip

*

Dark chocolate crispy ball

with pineapple 'Rumtopf', nutmeg cream and espresso ice cream

*

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a selection of national and international cheeses*

with toasted banana bread and matching garniture

€ 17,50

5-courses € 95

This menu can only be ordered per table



Lauswolt vegetable menu

(vegetarian)

Crispy beetroot

with tartare of dried beetroot, horseradish and watercress

*

Fagottini of puffed aubergine

with Frisian aged sheep cheese, zucchini, almond and saffron gravy

*

'Kebab sandwich' Carrot

with Baharat, pepper curd, honey and buckwheat

*

Kohlrabi cooked in salt crust

with hazelnut, mushrooms and 'meatless gravy'

*

Dark chocolate crispy ball

with pineapple 'Rumtopf', nutmeg cream and espresso ice cream

*

*You can supplement the menu with
a selection of national and international cheeses*

with toasted banana bread and matching garniture

€ 17,50

5-courses

€ 95



Starters

Salad of North Sea crab € 32.50
with crispy potato, pickled apple, watercress and Champagne

Rouleau of trout € 30.00
with puffed celeriac brandade, cold broth of celeriac, chives and pumpkin

Diamond tenderloin tartare € 32.50
with fermented garlic, pickled radish, crispy Parmesan and cream of black sesame

Baked duck liver € 32.50
with quince, chicory, pecan and old Aceto Balsamico

Fagottini of puffed aubergine € 22.50
with Frisian old sheep cheese, zucchini, almond and saffron gravy
(vegetarian)

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Fish, shellfish and crustaceans

Turbot

with roasted young fennel, eel from the lake in 'Sneek',
black olive and Hollandaise of clementines

€ 52.00

Ray's wing breaded

with dried capers, lemon, cauliflower, grey shrimps and burnt butter

€ 50.00

Sea bass on nut bread baked

with salsify, Lardo di Collonata and poultry and vadouvan gravy

€ 50.00



Poultry and meat dishes

Roasted Black Angus tail

with creamy gnocchi from Stokâlde Fryske (cheese), BBQ leeks, winter truffle and red wine gravy

€ 52.00

Low-temperature cooked Iberico loin

with black lentils, apple, fried mustard, green cabbage and our own gravy with Madeira

€ 50.00

Roasted duck breast

with maple syrup, spices, 'bacon grapes' and various preparations of parsnip

€ 50.00



Desserts

Upside-down baked apple pie

with salted caramel, vanilla crèmeux and lemongrass ice cream

€ 21.50

Soufflé of sugared chestnuts

with poached pear, orange and ice cream of Oloroso sherry

€ 21.50

Dark chocolate crispy ball

with pineapple 'Rumtopf', nutmeg cream and espresso ice cream

€ 21.50

A selection of national and international cheeses

with toasted banana bread and matching garniture

€ 27.50

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