



## *Warm 'Wolkom' to Restaurant De Heeren van Harinxma*

The spring of 2023 brings us beautiful products; 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*

### **Rouleau of marinated tuna**

with cold celery broth, corn crèmeux, ras-el-hanout and fermented garlic

\*

### **Scallops**

with young cauliflower, capers, raisins and roasted butter

\*

### **Ravioli**

stuffed with wild garlic and smoked egg yolk, Ureterper asparagus and foamy sauce of asparagus and mace

\*

### **Low-temperature cooked Iberico loin**

with a 'Spring Hutspot', morels and homemade gravy with Madeira

\*

### **Marinated strawberries**

with white beer 'Turkish fruit', almond mousse and farm yoghurt sorbet and basil

\*

*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 table**



## *Alliance menu*

### **Salad of asparagus and Canadian lobster**

with crispy potato, lemon verbena, pickled apple and Champagne

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### **Roasted fresh mackerel fillet**

a la Niçoise

\*

### **Kohlrabi cooked in salt crust**

with hazelnut, mushrooms and 'meatless gravy'

\*

### **Roasted veal rump**

with dauphine of potato, Stokâlde Fryske and stewed veal tail, various preparations of onion and homemade gravy with sweet garlic

\*

### **Cake of pistachio**

with caramelised white chocolate, fresh pea, lemon thyme and sorbet of avocado and lime

\*

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a selection of national and international cheeses*

with toasted banana bread and matching garniture

€ 17,50

5-courses € 95

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## *Alliance menu*

### **Terrine of duck liver and candied farm chicken**

with pickled turnips, gravy of rhubarb, cinnamon and crispy crackers  
with red wine vinegar

\*

### **Sea bass on nut bread baked**

with asparagus, almond puree, Lardo di Collonata and poultry and vadouvan gravy

\*

### **'Paddo Pangang'**

King's slit cooked with ginger and lemongrass, turmeric, carrot atjar and sauce of  
caramelised carrot and coriander

\*

### **Roasted lamb back and gently cooked lamb shoulder**

with potato, broad beans, salted lemon, 'Salsa Verde' and crispy anchovy crackers

\*

### **Raspberry and vanilla soufflé**

with peppered raspberries, orange and Champagne sorbet

\*

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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 tartelette

of potato, salad of puffed potato, soft goat cheese, green asparagus and pearls of fermented garlic

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## Ravioli

stuffed with wild garlic and smoked egg yolk, Ureterper asparagus and foamy sauce of asparagus and mace]

\*

## 'Paddo Pangang'

King's slit cooked with ginger and lemongrass, turmeric, carrot atjar and sauce of caramelised carrot and coriander

\*

## Kohlrabi cooked in salt crust

with hazelnut, mushrooms and 'meatless gravy'

\*

## Marinated strawberries

with white beer 'Turkish fruit', almond mousse and farm yoghurt sorbet and basil

\*

*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

<b>Rouleau of marinated tuna</b> with cold broth of celery, crèmeux of corn ras-el-hanout and fermented garlic	€ 30.00
<b>Tartelette</b> of potato, salad of puffed potato, soft goat's cheese green asparagus and pearls of fermented garlic	€ 22.50
<b>Terrine of duck liver and confit farmhouse chicken</b> with pickled turnips, gravy of rhubarb, cinnamon and crispy crackers with red wine vinegar	€ 32.50
<b>Salad of asparagus and Canadian lobster</b> with crispy potato, lemon verbena, pickled apple and Champagne	€ 32.50
<b>Veal escalope 'Pastrami'</b> with crispy carrot, cream of Savoyard mustard and salad of veal tongue	€ 30.00

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## *Fish, shellfish and crustaceans*

<b>Scallops</b> with young cauliflower, capers, raisins and roasted butter	€ 52.50
<b>Sea bass baked on nut bread</b> with asparagus, almond puree, Lardo di Collonata and poultry gravy and vadouvan	€ 50.00
<b>Roasted fresh mackerel fillet</b> a la Niçoise	€ 47.50



## *Poultry and meat dishes*

**Roasted lamb back and gently cooked lamb shoulder** € 52.50  
with potato, broad beans, salted lemon, 'Salsa Verde  
and crispy anchovy cracker

**Low-temperature cooked Iberico loin** € 50.00  
with a 'Spring Hutspot', morels and homemade gravy with Madeira

**Roasted veal rump** € 47.50  
with Dauphine of potato, Stokâlde Fryske and stewed veal tail,  
various preparations of onion and homemade gravy with sweet garlic





## Desserts

### Pistachio cake

with caramelised white chocolate, fresh pea, lemon thyme and avocado and lime sorbet

€ 21.50

### Marinated strawberries

with white beer 'Turkish fruit', almond mousse and farm yoghurt and basil sorbet

€ 21.50

### Soufflé of raspberries and vanilla

with 'peppered raspberries', orange and champagne sorbet

€ 21.50

### A selection of national and international cheeses

with toasted banana bread and matching garniture

€ 27.50

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