



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

The autumn of 2022 brings us beautiful ingredients such as mushrooms from the forests of Beetsterzwaag, sweet chestnuts, the first autumn truffles, apples and quinces from our own garden.

Pine branches from our estate and the last flowers and herbs from our own garden will also be used in our kitchen.

My cuisine is mainly classical with an occasional modern twist. We use cheeses, dairy, vegetables, fish and meat from local suppliers.

Be surprised and enjoy!

*Arjan Bisschop*



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





## *Alliance menu*

### **Scottish salmon 'Gravad Lax'**

with horseradish, crispy sourdough with anchovy, fried mustard  
and dressing of buttermilk and dill

\*

### **Cod in smoked olive oil**

with various preparations of Jerusalem artichoke  
and "Zeeuwse musselen in 't groen" (Dutch mussels with vegetables)

\*

### **Broth of roasted tomato**

with celery ravioli, mascarpone and vanilla

\*

### **Grilled veal tenderloin**

with mushroom 'hachee', roasted young garlic,  
grilled Romaine lettuce and homemade jus with Madeira

\*

### **Citrus fruits terrine**

with white chocolate crèmeux, ginger, pistachio cake and champagne sorbet

\*

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

with homemade banana bread and mustard fruits

€ 17,50

5-courses € 95

**This menu can only be ordered per table**



## *Alliance menu*

### **Brandade of potato and smoked eel from the lake near Sneek**

with saffron, crispy potato and gravy of green beans

\*

### **Fried scallops**

with marinated watermelon, curry vinaigrette and Pata Negra

\*

### **Freshly made tagliatelle**

with fermented garlic, fennel, salty vegetables  
and a foamy sauce of Manzanilla sherry and lemon

\*

### **Roasted deer fillet**

with apricot, cabbage, the shoulder simmered with spices and  
gravy of deer with black tea

\*

### **Bombe of dark chocolate**

with Frisian Whisky, poached pear with orange, almond crisp  
and cinnamon ice cream

\*

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a selection of national and international cheeses*

with homemade banana bread and mustard fruits

€ 17,50

5-courses € 95

**This menu can only be ordered per table**



## *Alliance menu*

### **Marinated mackerel**

with smoked duck liver, cream of sauerkraut, Vadouvan and apple

\*

### **Turbot from the grill**

with celeriac, Frisian dry sausage, pickled grapes  
and a foamy sauce of verjuice

\*

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

with hazelnut and vegetarian gravy

\*

### **Rouleau of pheasant**

with autumn truffle, 'bread pudding' of chicory and Gruyère,  
parsnips and sauce Foyot

\*

### **Coconut soufflé**

with grilled pineapple, lime leaf gravy and roasted coriander seed ice cream

\*

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a selection of national and international cheeses*

with homemade banana bread and mustard fruits

€ 17,50

5-courses € 95

**This menu can only be ordered per table**



# Lauswolt vegetable menu

(vegetarian)

## Autumn salad

with sprouts leaf, cream of sauerkraut, chestnut, apple and black truffle

\*

## Freshly made tagliatelle

with fermented garlic, fennel, salty vegetables  
and a foamy sauce of Manzanilla sherry and lemon

\*

## Roasted tomato broth

with celery ravioli, mascarpone and vanilla

\*

## Roasted white onion

with 'hachee' of mushrooms, corn and Hollandaise with roasted butter

\*

## Citrus fruits terrine

with white chocolate crèmeux, ginger, pistachio cake and champagne sorbet

\*

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

with homemade banana bread and mustard fruits

€ 17,50

5-courses € 95



## Starters

<b>Marinated mackerel</b> with smoked duck liver, cream of sauerkraut, Vadouvan and apple	€ 32.50
<b>Scottish salmon 'Gravad Lax'</b> with horseradish, crispy sourdough with anchovy, fried mustard and dressing of buttermilk and dill	€ 30
<b>Roasted tomato broth</b> with celery ravioli, mascarpone and vanilla	€ 22.50
<b>Brandade of potato and smoked eel from the lake of Sneek</b> with saffron, crispy potato and gravy of green beans	€ 30
<b>Thin sliced marinated tenderloin</b> with a salad of stewed oxtail, puffed celeriac and black truffle	€ 32.50

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## *Fish, shellfish and crustaceans*

### **Fried scallops**

with marinated watermelon, curry vinaigrette and Pata Negra

€ 50

### **Turbot from the grill**

with celeriac, Frisian dry sausage, pickled grapes  
and a foamy sauce of verjuice

€ 52

### **Cod in smoked olive oil**

with various preparations of Jerusalem artichoke  
and "Zeeuwse musselen in 't groen" (Dutch mussels with vegetables)

€ 50



## *Poultry and meat dishes*

### **Grilled veal tenderloin**

€ 52

with mushroom 'hachee', roasted young garlic,  
grilled Romaine lettuce and homemade jus with Madeira

### **Roasted deer fillet**

€ 52

with apricot, cabbage, the shoulder simmered with spices and  
gravy of deer with black tea

### **Rouleau of pheasant**

€ 50

with autumn truffle, 'bread pudding' of chicory and Gruyère,  
parsnips and sauce Foyot





## Desserts

### Bombe of dark chocolate

with Frisian Whisky, poached pear with orange, almond crisp  
and cinnamon ice cream

€ 21

### Coconut soufflé

with grilled pineapple, lime leaf gravy and roasted coriander seed ice cream

€ 21

### Citrus fruits terrine

with white chocolate crèmeux, ginger, pistachio cake and champagne sorbet

€ 21

### A selection of national and international cheeses

with homemade banana bread and mustard fruits

€ 27.50

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