



Heerlickheden.
taste and enjoy



Delicious lunch & dinner

Our atmospheric Brasserie De Gouverneur with adjoining terrace and conservatory, open kitchen and fireplace, has a cozy atmosphere and is therefore an ideal place to fully enjoy the best that Ermelo has to offer in the culinary field with all your senses. The extensive menu is French-oriented with changing seasonal dishes and fresh products from the region. Brasserie de Gouverneur is located in the luxurious Hotel de Heerlickheijd van Ermelo, also known as the 'Versailles of the Veluwe'.

Open everyday from 11:00 am

Culinary à la carte dishes

4 seasons terrace

3 course dinner

High Tea




Pepper salmon

Lunch

Bread

Bread platter freshly baked bread served with homemade herb butter	7,95
Bread platter Deluxe freshly baked bread served with homemade herb butter, aioli, pesto and tomato tapenade	9,95

Soups

 Mushroom broth served with a ravioli filled with mushrooms, shallot and onion cream	10,95
French Onion Soup served with a Gruyère crouton	10,95

Traditional

Royal grilled cheese with farmers ham and cheese	7,95
Sunny side up eggs with ham, cheese or roast beef	11,95
Croquette with mustard	10,95
“Heerlicke” lunch half bagel with Old Amsterdam cheese, half bagel with Serranoham, tuna salad, crispy tender chicken and a cup of soup	16,95

Quite an appetite

Black Angus Burger on a brioche bun, crispy bacon, onion chutney, brie, red lettuce and grape balsamic ketchup	21,95
Chicken satay from the grill served with fries, atjar, and prawn crackers	21,95


Sandwiches

Choose from: Demi-baguette blanc of Demi-baguette noir

Homemade tuna salad with apple, pickles, and bell pepper	13,95
Carpaccio served with smoked almond, mustard mayonnaise, beech mushroom, crispy lettuce and Old Amsterdam cheese	15,95
Smoked chicken with American coleslaw and guacamole	11,95
Smoked salmon with cream cheese with chives and sweet and sour cucumber	14,95
 Goat cheese with goat cheese and bacon from the oven, honey, roasted beetroot and walnuts	11,95



Salads

The soups are served with 'Heerlick' bread

Beef carpaccio salad salad with smoked almond, mustard mayonnaise, beech mushroom, crispy lettuce and Old Amsterdam cheese	19,95
 Goat cheese salad goat cheese from the oven with honey, beetroot, smoked almond, mustard mayonnaise and croutons	19,95

 Smoked salmon salad salad with marinated pineapple, seaweed salad, avocado cream and romaine lettuce	19,95
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The salads are served with 'Heerlick' bread
Salads are also available as a starter at € 15.95


-  This dish is vegetarian (possibly)
-  This dish is vegan (possibly)

Do you have a food allergy or dietary requirement?
Please indicate this to our service staff,
we have a special allergen card for you.







Mushroom broth

À la carte

Bread		Soups	
Bread platter freshly baked bread served with homemade herb butter	7,95	 Mushroom broth served with a ravioli filled with mushrooms, shallot and onion cream	10,95
Bread platter Deluxe freshly baked bread served with homemade herb butter, aioli, pesto and tomato tapenade	9,95	French Onion Soup served with a Gruyère crouton	10,95
<i>Soups are served with 'Heerlick' bread.</i>			



Goat cheese mousse

Starters		Salads	
Beef carpaccio served with smoked almond, mustard mayonnaise, beech mushroom, crispy lettuce and Old Amsterdam cheese	15,95	Beef carpaccio salad salad with smoked almond, mustard mayonnaise, beech mushroom, crispy lettuce and Old Amsterdam cheese	19,95
Pepper salmon served with lime ginger dressing, sea fennel, red onion chutney and crispy quinoa	15,95	 Goat cheese salad goat cheese salad from the oven with honey, beetroot, smoked almond and mustard mayonnaise and croutons	19,95
Tuna tartare served with avocado cream, seaweed salad, soy mayonnaise, marinated pineapple and crispy nori	15,95	 Smoked salmon salad salad with marinated pineapple, seaweed salad, avocado cream and romaine lettuce	19,95
Parmaham served on toasted brioche bread, truffle mayonnaise and pickled beech mushrooms	15,95	<i>The salads are served with 'Heerlick' bread Salads are also available as a starter at € 15.95</i>	
 Goat cheese mousse served with beetroot meringue, apple gel, olive crumble, beetroot and roasted pecan nuts	13,95		
 Grilled vegetables served with feta cheese, herb oil, spinach and curly kale	13,95		

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Main courses

Main courses		From our grill	
Cod served with cod croquettes, celeriac cream, celery shavings, fried capers and grenobloise sauce	24,95	Black Angus burger on a brioche bun, crispy bacon, onion chutney, brie, red lettuce and grape balsamic ketchup	21,95
Crispy sea bass served with some coconut, grilled cogollos, harico verts, sweet potato, and curry foam	24,95	Terrace major (150 grams) choice of pepper cream sauce or morels sauce	27,95
Boeuf bourguignon served with potato puree, roasted bacon, mushrooms and pickled meloes onion	25,95	Grilled chicken satay Served with fries, atjar and prawn crackers	21,95
Duck breast served with grilled eryngii, sweet potato cream, grilled onion, edamame beans, roasted carrot with some caraway and sesame pepper sauce	30,95	Entrecote (200 grams) choice of pepper cream sauce or morels sauce	34,95
Marinated pork belly served with potato mousseline, cabbage, apple compote, apple jelly and marinated onion	24,95	<i>These dishes are grilled and served with 'Heerlicke' salad and French fries</i>	
 Cauliflower steak served with roasted cauliflower cream, pomegranate, raisin gel, and quinoa	21,95		
 Jackfruit rendang served with yellow rice, crispy flatbread and cucumber salad	21,95		

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Duck breast



Meringue

Desserts

Sweet

Orange parfait served with white chocolate mascarpone mousse, candied kumquat and honey tuile	11,95
Meringue served with mango cream, crispy coconut, mandarin and citrus chutney	11,95
Granny Smith apple mousse served on puff pastry with dulce leche, carrot crumble and vanilla ice cream	11,95
Garden 'Heerlijkheid' specialty of the Chef	11,95

Savory

Cheese platter served with rich fruit bread	16,95
Cheese platter & Port 10 served with rich fruit bread & Graham's 10 year tawny port	19,95
Cheese platter & Port 30 served with rich fruit bread & Graham's 30 year tawny port	24,95

Hot Beverages

Coffee

Coffee	3,50
Decaf coffee	3,50
Espresso	3,50
Double espresso	5,50
Cappuccino	3,75
Latte	4,00
Latte macchiato	4,00

Special coffee

Irish Coffee, Italian Coffee, Kiss of Fire, Spanish Coffee, French Coffee	9,50
Heerlicke Coffee with chocolates and koffiekaatje	8,00

Tea

Tea choice of various flavours	3,50
Fresh mint tea	4,25
Fresh ginger tea	4,75
Fresh lemon tea	4,75



Irish coffee

Menu

the Heerlickheijd

Starters

Beef carpaccio

served with smoked almond, mustard mayonnaise, beech mushroom, crispy lettuce and Old Amsterdam cheese

French Onion Soup

served with a Gruyère crouton

Pepper salmon

served with lime ginger dressing, sea fennel, red onion chutney and crispy quinoa

🌿 Goat cheese mousse

served with beetroot meringue, apple gel, olive crumble, beetroot and roasted pecan nuts

🌿 Grilled vegetables

served with feta cheese, herb oil, spinach and curly kale

Main courses

Cod

served with cod croquettes, celeriac cream, celery shavings, fried capers and grenobloise sauce

Boeuf bourguignon

served with potato puree, roasted bacon, mushrooms and pickled meloes onion

Barnevelderhoen

served with potato mousseline, smoked black tea foam, onion cream, grill onion and gravy

Chicken satay from the grill

Served with fries, atjar and prawn crackers

🌿 Jackfruit rendang

served with yellow rice, crispy flatbread and cucumber salad



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Desserts

Orange parfait

served with white chocolate mascarpone mousse, candied kumquat and honey tuile

Meringue

served with mango cream, crispy coconut, mandarin and citrus chutney

Granny Smith apple mousse

served on puff pastry with dulce leche, carrot crumble and vanilla ice cream

Garden 'Heerlickheijd'

Chef's specialty

Cheese platter

served with rich fruit bread

Wonderful to combine with the cheese platter

Graham's 10 year tawny port	7,50
Graham's 30 year tawny port	13,50



Grilled vegetables



High Tea arrangement

A High Tea arrangement at the Heerlickheijd van Ermelo is really a party.
A table full of goodies, good company and a beautiful location.

Can be booked from 2 persons onwards | Enjoy between 2 p.m. to 4:30 p.m
Unlimited tea | Various types of sweet delicacies such as muffins, scones,
marmalade, clotted cream, petit glacés, mini petit fours, etc. Glass of orange juice,
various kinds of Sandwiches, 'Heerlickheijd' quiche.

www.heerlickheijdvanermelo.nl

Drinks



Salentein Malbec
glass 7,50 | bottle 45,00



Weissbier
0,35 ltr. 6,25 | 0,50 ltr. 7,75



**For our entire
range of drinks,
ask for our
drinks menu**



**HEERLIJKHEID
VAN ERMELLO**