



WELCOME

Dear guest,

A warm welcome to Restaurant Prins Maurits, where culinary refinement and a warm ambiance go hand in hand. We are honored to welcome you to our restaurant, located on the Royal Loolaan in Apeldoorn.

Our chef has carefully put together the menu and takes you on a culinary journey full of surprises and classic favorites. We use the freshest and local ingredients, prepared with love and passion.

Whether you are here for a festive occasion, a intimate dinner or a cozy get-together, our team is ready to offer you an unforgettable experience. Enjoy the atmospheric ambiance, the excellent service and above all, the delicious dishes that we proudly serve.

Feel treated like royalty and be pampered in our restaurant. Do you have an allergy? Then let us know. We wish you a fantastic experience and hope to welcome you again soon.

With culinary regards,
The team at Restaurant Prins Maurits



Oysters

Lemon | Vinaigrette
3,75 each

Bread ✓

with 3 spreads
Herb butter | Hummus | Tapenade
6,75

Padron Peppers ✓

With sea salt from the oven
5,50

STARTERS

Burrata ✓ Roasted garlic Cherry tomato Basil Brioche toast	14,00
Watermelon tataki ✓ Feta Ponzu Black olive Sesame	11,00
Carpaccio Pesto Arugula Parmesan Pine nuts	15,50
Steak tartare Caper Shallot Cornichon Parsley Egg yolk Chipotle cream Focaccia	15,50
Smoked eel Beetroot Green apple Dill Roseval	16,00
Yellow curry soup Gamba Bean sprouts Pod Red pepper	8,00
Veal cheek Mushroom risotto Spring onion Veal gravy Salsify	15,50
Cod Lemon risotto Roasted pepper Beurre blanc	15,50
Mushroom risotto ✓ Roasted pepper Spring onion Salsify Parmesan foam	10,00

MAIN COURSES

EXTRA

Fries 5.50

Sweet
potato fries 6.75

Salad 5.00

Sweetbreads 9.00

Duck liver 9.00

Tournedos 33,00
Pointed cabbage | Bacon | Cheese puree
Mushroom | Pepper gravy

Veal Ribeye 29,00
Gratin | Grilled vegetables
Parsnip | Padron pepper | Chimichurri

Confit duck leg 24,00
Lentils | Chicory | Carrot | Port juice

Sea bass 24,00
Crayfish | Vongole | Garlic paste | Samphire
Roasted tomato | Beurre blanc | Dill oil

Sole 45,00
Nut butter | Capers | Bernaise
Potato muslin | Carrot | Leek

Polenta ✓ 21,00
Grilled little gem | Pomegranate
Peppadew cream | Sesame

Lentil curry ✓ 21,00
Naan bread | Tzatziki | Coleslaw



Chateau briand (500gr)

for 2 persons

Seasonal vegetables
Bernaise sauce | Pepper gravy
75,00

DESSERTS

Sorbet ice cream	9,00
Sorbet ice cream (3 scoops) Vanilla cream Almond toska	
Tiramisu	9,50
Hazelnut parfait Baked chocolate	
Blueberry tart	9,50
Frangipane White chocolate mousse	
Cheeseboard	14,50
4 Types of cheese Nut bread Dates Walnut Apple treacle	



Recommended with cheeseboard

Trio of Port

*Mini tasting of 3 varieties
port and sherry*

Ruby | Tawny | PX
9,50

COFFEE & TEA

Coffee	3,50
Espresso	3,35
Dubbele espresso	4,50
Cappuccino	4,50
Flat White	4,50
Irish Coffee	8,50
French Coffee	8,50
Italian Coffee	8,50
Baileys Coffee	8,50
Spanish Coffee	8,50
Tea, various flavors	3,50
Fresh Mint tea	3,85
Fresh Ginger tea	3,85

**3-COURSE
MENU**
39,00

The dishes from
this menu can also
be ordered
individually

Goat cheese

Bacon | Mango riot | Walnut | Sisho purple

Or

Smoked trout

Fresh salad with granny smith apple |

Celeriac | Bleaching mill | Yogurt curry dressing

Or

Mustard soup

Ham | Leek | Dragon



Corn chicken

Potato muslin | Rendang pointed cabbage

Pickled grapefruit | Crispy parma ham

Or

Red gurnard

Sweet potato puree | Fennel | Leek

Vadouvan gravy

Or

Blue cheese tart

Poached pear | Arugula | Walnut | Port syrup



Coffee parfait

Milk chocolate partitions | White chocolate

Dulche de leche

Or

Coconut cake

Marinated pineapple | Caramel ice cream

Pina Colada foam

Or

Coffee or tea

with friandises

Do you have an allergy?
Report it to us!