



DINNER MENU GRAND CAFÉ

OPENING HOURS

17:30 - 21:30 (SUNDAYS TILL 20:30)

STARTERS

Salad with smoked cod, herring roe and sweet and sour turnips	10,95
Squid salad with grilled red pepper and '1000 island' sauce	15,75
Caesar salad small (anchovies, croutons and Parmesan cheese)	7,95
Roasted cauliflower, truffle mayonnaise, smoked almonds, Parmesan cheese and ponzu dressing	9,50
Roast beef, cucumber, radish, kimzu, sesame and edamame	11,95
Goats cheese croquettes (5pcs) served with toast and ginger mayonnaise	9,50
Shrimp croquettes (5pcs) served with toast and wasabi mayonnaise	10,50
Antipasti - coppa, mattonella, olives, crudités, olive oil and pesto with bread	14,50
Bread with olive tapenade, olive oil and pesto	3,95

SOUPS served with bread & butter

Eastern broth, coconut, mushroom, sereh, spring onion, lime and ginger	7,95
Groninger mustard soup with bacon (vegetarian possible)	7,95
Carrot-cumin soup with harissa	7,95

CHEF'S MENU

Three course seasonal menu 34,50
(our staff will inform you of today's menu)

FRUITS DE MER

Sardines in tin with Caesar mayonnaise and spelt bread	8,75
Geay oysters (3 pieces)	11,50
Lobster half Thermidor (warm) au gratin with Gruyère cheese	25,00
Lobster whole Thermidor (warm) au gratin with Gruyère cheese	41,00

SALADS (main course)

Catch of the day (fish) with baby spinach and watercress	18,95
Caesar salad classic (anchovies, croutons and Parmesan cheese)	11,95
Caesar with chicken and egg (anchovies, croutons and Parmesan cheese)	15,25
Confit leg of duck with salad, green beans, crispy sprouts, truffle mayonnaise	18,95
Side order of French fries	2,95

MAIN COURSES

Salmon with leeks, fennel, Pommes Dauphine and lobster sauce	23,50
Catch of the day (fish) with cabbage, orange, chicory, potato puree and Hollandaise sauce	23,50
Hamburger (beef, '1000 island' dressing, gherkin, bacon, egg) served with French fries and salad	16,25
Cheeseburger (beef, mustard, ketchup, red onion, gherkin, cheese) served with French fries and salad	15,25
Venison stew with "hete bliksem" (apple-potato mash), black pudding and roasted red onion	22,95
Flat iron steak (cooked medium) with green beans, puffed rice, rendang sauce	24,95
Gnocchi with mushrooms, rocket, butternut squash, sweet and sour pumpkin and pumpkin seeds	19,50
Ravioli (9 pcs) with spinach and ricotta, baby spinach and walnuts	15,95
Confit leg of duck with sweet potato puree, paksoi, wonton and za'atar sauce	22,50

DESSERTS from our own patisserie

Chocolate bonbon or classic macaroon (per piece)	1,25
"Sundae" mango and yogurt	4,50
"Sundae" almond macaroons	4,50
Jar with apple, crumble and chantilly	7,00
Jar with dark chocolate mousse, orange and passionfruit	7,00
Carrot cake served with 5 spice ice cream	7,95
Key lime pie served with lime ice cream	7,95

SNACKS

Bread with olive tapenade, olive oil and pesto	3,95
Portion Reypenaer cheese	3,95
Portion Groninger dried sausage	3,25
Coppa & Mattonella ham	6,95
Smoked almonds & olives	4,75
'Bitterballen' (deep fried round croquettes filled with beef ragout) (7pcs)	7,00
Shrimp croquettes (5pcs)	10,00
Goat cheese croquettes (5pcs)	9,00
Antipasti - coppa, mattonella, crudités, olives, olive oil and pesto with bread	14,50
Prinsenhof Platter - smoked almonds, olives, dried sausage, Reypenaer and beef croquettes (3pcs)	14,50