

STARTERS

EGG YOLK

vegetarian

parsley root - Comté - asparagus
16,00

LANGOUSTINE

ceviche - sauerkraut - kaffir lime
19,50

STEAK TARTAR

celeriac - truffle - sprout
18,50

OYSTERS

Spéciales Geay oysters - half a dozen
19,50

IN-BETWEEN COURSES

VEAL CHEEK

red cabbage - veal sauce - duxelles
18,50

BEETROOT

vegetarian

raspberry - pecan - tarragon
17,00

MONKFISH

madras - allspice - carrot
19,00

MAIN COURSES

COD

eel - salsify - broccoli
27,50

PIGEON

kale - chicory - chicken liver
26,50

BEEF TENDERLOIN

beech mushroom - onion - clove
32,50

OXHEART CABBAGE

vegetarian
pumpkin - flamkuchen - beurre noisette
24,00

“EXPERIENCE MENU”

3-COURSES

starter - main course - dessert
40,00

5-COURSES

starter - intermediate - intermediate - main course - dessert
57,50

7-COURSES

starter - intermediate - intermediate - intermediate - main course - cheese - dessert
72,50

cheese instead of dessert supplement 5,00 p.p.

It is possible to serve matching wines with the menu
For parties of 7 people and more we serve a set menu.

DESSERTS

MINEOLA

kaki - basil - white chocolate
10,00

YOGHURT

kalamansi - lime - meringue
10,00

SOUFFLÉ

Groninger cake - almond - spiced biscuit
12,50

CHEESE FROM CHEESE SHOP 'VAN DER LEY'

selection of cheeses
14,50

*Prinsenhof Groningen works with all 14 allergens.
When you have an allergy please notify our waiting staff.*