



## SALADS

Tomato salad, mozzarella and basil .....	9,50
Caesar salad classic (anchovies, croutons and Parmesan cheese) .....	11,95
Caesar salad with chicken and egg (anchovies, croutons and Parmesan cheese) .....	15,25
Confit leg of duck salad, green beans and truffe-mayonnaise .....	18,95
Catch of the day (fish) salad, baby spinach and fennel .....	18,95

## FRUITS DE MER

Canned sardines with Caesar mayonnaise and spelt-bread .....	8,75
Geay oysters (3 pcs) .....	11,50
Half lobster Thermidor with spinach, gratinated with Gruyère cheese .....	24,50
Whole lobster Thermidor with spinach, gratinated with Gruyère cheese with fries .....	47,50

## SOUPS (served with bread and butter)

Eastern broth, coconut, beech mushroom, sereh, spring onion, lemon and ginger .....	7,95
Groninger mustard soup, spring onion and bacon (vegetarian possible) .....	7,95
Bisque, fennel, tomato, Dutch shrimps and chipotle oil .....	10,95

## MAIN COURSES

Burger (Beef, '1000 islands' sauce, pickles, bacon and egg) with fries and salad .....	16,25
Confit leg of duck, cream of sweet potato, green beans, fennel and poultry gravy .....	22,50
Sirloin steak with sauce bearnaise and fries .....	29,50
Ravioli, (9 pcs) with forest mushrooms, rocket salad and Parmesan cheese .....	15,95
Catch of the day (fish), pointed cabbage, orange, chicory and Hollandaise sauce .....	23,50

## SIDES

Spinach salad, fennel, capers and walnuts .....	3,50
Roasted cauliflower, Parmesan cheese and smoked almonds .....	3,50
Baby potatoes with herb-butter .....	3,50
Rustic fries with chive-mayonnaise .....	3,50

## SELECT YOUR OWN MENU

### AUGUST-SEPTEMBER

2-COURSES	€29,50
3-COURSES	€36,00
4-COURSES	€42,00

#### STARTERS

Mackerel ceviche, sweet potato, curd, elderflower and cucumber

Lamb shoulder, little gem, grapes, pecans and Savora mustard

Cabbage kimchi, kaffir, papadum and Eastern style sauce

#### INTERMEDIATE

Gazpacho of clear tomato stock

Bisque, fennel and chipotle oil

#### MAIN COURSES

Filet of plaice, polenta, spinach, pine nuts and chives sauce

Beef blade steak (cooked medium), baby potatoes, asparagus, courgette-basil cream and choron sauce

Pumpkin, mushrooms, Bleu de Wollega (cheese) and buttermilk sauce

#### DESSERTS

Chocolate-blackberry tart, blackberry ganache and vanilla ice cream

Red currant mousse, lime and goats' yogurt

Dutch cheeses

Tynjetaler, Bokkesprong, Le Petit Doruval and Bastiaans Blauw

ASK OUR WAITING STAFF FOR OUR BEVERAGE-  
WINE OR COCKTAIL MENU FOR A SPARKLING  
GLASS OF CHAMPAGNE, OUR SELECTION OF WINES,  
OR A TASTEFUL COCKTAIL!

## SNACKS

Bread with olive tapenade, olive oil and pesto .....	3,95
Portion of Reypenaer cheese .....	3,95
Portion of Groninger metworst (dried sausage) .....	3,25
Coppa and Mattonella .....	6,95
Smoked almonds and olives .....	4,75
Bitterballen "Croquettes" (7 pcs) from Cas Spijkers .....	7,00
Shrimp croquettes (5 pcs) with wasabi mayonnaise .....	10,00
Goat cheese croquettes (5 pcs) with ginger mayonnaise .....	9,00
Cheese plateau "Dutch" cheeses: Tynjetaler, Bokkesprong, Le Petit Doruval en Bastiaans Blauw	10,00

#### PLATEAU PRINSENHOF

Salsa verde, papadum, coppa, Groninger metworst, olives, crostini, mackerel salad,  
Tynjetaler cheese and Bastiaans Blaauw cheese .....

17,50

## DESSERTS FROM OUR OWN PATISSERIE

Bonbon or macaron (per piece) .....	1,25
"Sundae" yogurt-forest fruits ice cream .....	4,50
"Sundae" ice cream, salted caramel and brownie .....	4,50
Jar with apple, crumble and Chantilly cream .....	7,00
Jar with tiramisu .....	7,00