



SALADS

Salad "vitello tonnato" (capers, red onion and tuna mayonnaise)	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 truffle 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', spinach and Gruyere gratin	24,50
Whole lobster 'Thermidor', spinach, Gruyere gratin and 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
Carrot soup, cumin, spring onion and harissa	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
Duck leg, crème of sweet potato, green beans, fennel and poultry sauce	22,50
Flat iron steak with sauce bearnaise and fries	27,50
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
Potato mousseline	3,50
Rustic fries with truffle mayonnaise	3,50

SELECT YOUR OWN MENU

OCTOBER - NOVEMBER

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

STARTERS

- Charred cod, beetroot and beetroot-horseradish mayonnaise
- Smoked rib eye, chives, wonton and mustard
- Celeriac, blue cheese, pear and pecan

INTERMEDIATE

- Confit of duck, brioche, apple and dashi sauce
- Carrot soup, cumin, spring onion and harissa

MAIN COURSES

- Sautéed sea bream, pumpkin, chilli, ginger and beurre noisette
- Souse vide cooked goose breast, red cabbage and poultry-date sauce
- Risotto with porcini mushroom, yuzu, Parmesan cheese and hazelnut

DESSERTS

- Cheesecake, lime crumble and lime-lemongrass sorbet
- Chocolate mousse, rosemary and dark chocolate-matcha sorbet
- Dutch cheeses:
Tynjetaler, Bokkesprong, Le Petit Doruvel 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 with mustard	7,00
Shrimp croquettes (5 pcs) with wasabi mayonnaise	10,00
Oyster mushroom croquettes (5 pcs) with truffle mayonnaise	9,00
"Dutch" cheese plateau : Tynjetaler, Bokkesprong, Le Petit Doruvel and Bastiaans Blauw	10,00

PLATEAU PRINSENHOF

Basil pesto, cheese bread sticks, Coppa, Groninger metworst, olives, crostini, mackerel salad,
Tynjetaler and Bastiaans Blauw

17,50

DESSERTS FROM OUR OWN PATISSERIE

Bonbon or macaron (per piece)	1,25
"Sundae" arretjescake	4,50
"Sundae" banana and caramel	4,50
Jar with apple, crumble and Chantilly cream	7,00
Jar with dark chocolate and Cointreau	7,00