



CHEF'S MENU

2 COURSES 29,50

3 COURSES 37,50

4 COURSES 44,00

STARTERS

Smoked ribeye, little gem salad, chimichurri and onion

Salmon tartare, foam of Madras, puffed rice and fresh garden herbs

Baba ganoush, sourdough, feta cheese and tomato

INTERMEDIATE

Goat cheese ravioli, spinach, walnuts and orange beurre blanc

Gamba, bulgur, bisque and fennel

MAIN COURSES

Neck of lamb, pointed cabbage, roasted marrow and wild garlic

Redfish, turnip, celeriac and watercress

Risotto, seasonal vegetables, poached egg and salted lemon

DESSERTS

Belgian cheeses:

Pas de Blue, Oud Brugge, Affligem cheese and Wijnendale

Crème brûlée, red fruit and cassis sorbet

Mango bavaois, bergamot sorbet, basil and tulle

DO NOT HESITATE TO ASK OUR WAITING STAFF FOR OUR BEVERAGE 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 Âlde Fryske cheese 3,95

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 8,00

Plateau Prinsenhof

Almonds, olives, fresh butcher's sausage (beef), dry-aged fuet (beef), Coppa,

skinke, Oud Brugge, Pas de Bleu, cheese-bread stick, mackerel salad and

oyster mushroom croquettes 24,50

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

SALADS

Caesar salad classic (anchovies, croutons and Parmesan cheese) 11,95

Caesar salad with chicken and egg (anchovies, croutons and Parmesan cheese) .. 15,25

Asparagus salad, a poached egg, piccalilly, and Reypenaer cheese 11,95

Confit leg of duck salad, asparagus and truffle mayonnaise 18,95

Catch of the day (fish) salad, fennel, capers and preserved lemon beurre blanc ... 18,95

FRUITS DE MER

Geay oysters (3 pcs) 12,50

Geay oysters (6 pcs) 22,50

Half lobster 'Thermidor', spinach, Gruyere gratin and fries 25,50

Whole lobster 'Thermidor', spinach, Gruyere gratin and fries 47,50

PATISSERIE

(VARIOUS TYPES OF PASTRIES AND SWEET DELICACIES FROM OUR OWN PATISSERIE)

Bonbon (a piece) 1,25

Macaron (a piece) 1,50

Apple pie with almond paste and whipped cream 4,95

Seasonal pastries (ask our waiting staff) 4,95

DESSERTS

"Sundae" red fruit and yogurt 4,50

"Sundae" dark chocolate, sea salt and orange 4,50

Jar with light lime cheesecake 7,00

Jar with crème diplomat, red fruit and hazelnut 7,00

MAIN COURSES

Burger (beef, '1000 islands' sauce, pickles, bacon and egg) with fries and salad .. 18,50

Confit leg of duck, sweet potato, bok choy and za'atar sauce 24,50

Flat iron steak, sauce bearnaise, fries and salad 29,50

Ravioli, (9 pcs) with forest mushrooms, rocket salad and Parmesan cheese 15,95

Catch of the day (fish), mousseline, fennel and carrot-cinnamon sauce 24,50

SIDE DISHES

Rustic fries with black pepper and basil mayonnaise 3,50

Spinach with poached egg 3,50

Tomato salad with basil dressing 3,50