



CHEF'S MENU

2 COURSES	29,50
3 COURSES	37,50
4 COURSES	44,00

STARTERS

- Smoked steak, croutons, 'Amsterdamse' onion and chives
- Seabass chevice, cucumber, coconut and dill
- Potato "Opperdoezer ronde", a poached egg, sauce Hollandaise and truffle

INTERMEDIATE

- Gazpacho, basil, watermelon and feta
- Bisque, fennel, tomato and Dutch shrimps

MAIN COURSES

- Veal cheek, beetroot, potato and lovage
- Plaice (fillet), polenta, spinach and dashi sauce
- Gnocchi, tomato, olive and rocket salad

DESSERTS

- French cheeses:
Morbier, Comté, Brie de Meaux and Fourme d'Ambert
- Eton mess, aloë vera, ice cream and meringue
- Chocolate, Amarena cherries and yoghurt

PÂTISSERIE

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

Bonbon (a piece)	1,25
Macaron (a piece)	1,50
Apple pie with frangipane and whipped cream	4,95
Seasonal pastries (ask our waiting staff)	4,95

DESSERTS

"Sundae" raspberry and yoghurt	4,50
"Sundae" limoncello- ice cream	4,50
Jar with light lime cheesecake	7,00
Jar with crème diplomat, red fruit and hazelnut	7,00

PLEASE 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
Croquettes "Bitterballen" (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, Âlde Fryske, Fourme d'Ambert, 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

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 wild 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 truffle mayonnaise	3,50
Spinach with a poached egg	3,50
Tomato salad with basil dressing	3,50