



CHEF'S MENU

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

STARTERS

Steak tartar, Savora mustard and shisoleaf

Marinated salmon, jalapeño, radish and pumpkin

Roasted cauliflower, Parmesan cheese, truffle mayonnaise and smoked almonds

INTERMEDIATE

Eastern broth, crayfish and spring onion

Potato-leek soup with chives

MAIN COURSES

Duck breast, polenta, parsnip and poultrysauce

Seabass, saffron risotto, shellfish sauce and chorizo
(without chorizo possible)

Pointed cabbage, Munster, beurre noisette and orange

DESSERTS

Dutch cheeses:

Le Petit Doruvel, Bokkesprong, Tynjetaler and Bastiaans Blauw

Apple, pear, "bitterkoekjes" and Amaretto

Chocolate, orange, laurel and five spice

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, Âlde Fryske, Bastiaans Blauw, cheese bread stick, mackerel salad and oyster mushroom croquettes	24,50
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SOUPS (SERVED WITH BREAD AND BUTTER)

Eastern broth, coconut, beech mushroom, sereh, spring onion, lemon and ginger	8,50
Groninger mustard soup, spring onion and bacon (vegetarian possible)	8,50
Bisque, fennel, tomato, Dutch shrimps and chipotle oil	11,95

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, 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 Whole
Lobster salad, little gem, brioche and cocktailsauce	26,50 46,50
Lobster, spinach, preserved lemon, lobster sauce with friet	28,50 48,50

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 forest mushrooms, rocket salad and Parmesan cheese	15,95
Catch of the day (fish), cauliflower, fennel and sauce Hollandaise	24,50

SIDE DISHES

Rustic fries with chives mayonnaise	3,75
Puffed pumpkin with ras el hanout	3,75
Spinach salad, fennel, capers and walnut	3,75

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 (FROM OUR OWN PATISSERIE)

"Sundae" tangerine and yogurt	4,50
"Sundae" dark chocolate, praline and vanilla	4,50
Jar with light lime cheesecake	7,00
Jar with tiramisu	7,00

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