



## CHEF'S MENU

2 COURSES	33,00
3 COURSES	39,00
4 COURSES	45,00

### STARTERS

- Mackerel ceviche, corn, red onion and coriander
- Terrine of venison and foie gras, brioche and mulberry
- 'Opperdoezer ronde' potato, poached egg, saffron and chives

### INTERMEDIATE

- Short rib, atjar, crispy onion and red pepper
- Mussels in their shell, sauce of mussel, sea lavender and dill

### MAIN COURSES

- Duck breast, sugar snap, lentils and carrot-ginger sauce
- Southern mullet 'harder', endive, sauce of smoked eel and Amsterdam-pickled onion
- Cannelloni, ratatouille, Parmesan cheese and rocket salad

### DESSERTS

- Frenche cheeses:  
Tomme de Savoie, Brie de Meaux, Munster and Fourme d'Ambert
- 'Eton mess', strawberries, meringue, mint and raspberry
- Poached pineapple, coconut-sereh sorbet and passion fruit

## SNACKS

Bread with olive tapenade and pesto	4,50
Portion Reypenaer V.S.O.P. and fresh butcher's sausage (beef)	8,50
Smoked almonds and olives	4,75
Bitterballen "Croquettes" (7 pcs) by Cas Spijkers with mustard	7,50
Shrimp croquettes (5 pcs) by Cas Spijkers with wasabi mayonnaise	12,50
Oyster mushroom croquettes (5 pcs) by Cas Spijkers with truffle mayonnaise	8,00

## PLATEAU PRINSENHOF

Almonds, olives, fresh butcher's sausage (beef), dry-aged fuet (beef), Coppa, Skinke, Fourme d'Ambert, Tomme de Savoie, cheese bread stick, tuna salad and oyster mushroom croquettes	25,50
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## SOUPS

Eastern broth, coconut, beech mushroom, sereh, spring onion, lime 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 classic (anchovies, croutons and Parmesan cheese)	12,50
Caesar with chicken and egg (anchovies, croutons and Parmesan cheese)	15,95
Tomato salad, burrata, rocket salad and sunflower seeds	14,50
Confit leg of duck, crispy onion, Amsterdam-pickled onion and hoisin sauce	21,50
Plaice fillet, fennel, capers and preserved lemon beurre blanc	20,95

## FRUITS DE MER

Geay oysters (3 pcs)	14,50
Geay oysters (6 pcs)	24,50
Shrimp cocktail, little gem, brioche and cocktail sauce	19,50
	Half Whole
Lobster with spinach, preserved lemon and lobster sauce	26,50 46,50
Prawns (4 pcs) linguine pasta, pepper and lemon	29,50

## MAIN COURSES

Confit leg of duck, sweet potato, bok choy and za'atar sauce	26,50
Flat iron steak with Béarnaise sauce	26,50
Ravioli (9 pcs) with wild mushrooms, rocket salad and Parmesan cheese	18,50
Plaice fillet, fennel, antiboise and sauce Hollandaise	26,50

## SIDE DISHES

Rustic fries with chives mayonnaise	4,25
Potato mousseline	4,25
Haricots verts, onion and bacon (vegetarian possible)	4,25
Chestnut mushrooms with salsa verde	4,25
Fresh couscous salad	4,25
Little gem salad with croutons	3,50
Tomato salad	4,25

## SWEET DELICACIES (FROM OUR OWN PATISSERIE)

Bonbons (3 pcs)	4,25
Macarons (3 pcs)	5,00
Amaretti (3 pcs)	2,50
Coconut macaroon (per piece)	2,50
Pastry plateau, consisting of 2 macarons, 2 amaretti and 2 coconut macaroons	9,50

DO NOT HESITATE TO ASK OUR WAITING STAFF FOR OUR BEVERAGE MENU FOR A GLASS OF CHAMPAGNE, SELECTION OF WINES, OR A TASTEFUL COCKTAIL