



## CHEF'S MENU

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

## STARTERS

- Trout fillet, herb salad, fennel and buttermilk sauce
- Filet americain, egg yolk, brioche and chives
- Tomato, jalapeño, ginger and brick crisp

## INTERMEDIATE

- Pumpkin ravioli, pumpkin seeds, allspice and tandoori sauce
- Salmon, sea lavender, salicornia and crustacean sauce

## MAIN COURSES

- Coq au vin, chicken thigh, mushrooms and thyme
- Sea bass, venere rice, tomato and chorizo (also possible without)
- Tartelette, spinach, poached egg and Ras el Hanout

## DESSERTS

- French cheeses:  
Tomme de Savoie, Brie de Meaux, Munster and Fourme d'Ambert
- Roasted peach, raspberry, hibiscus ice cream and almond
- Strawberries, white chocolate, olive oil and strawberry-balsamic ice cream

## 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

## SOUPS

- Oriental 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
- Lobster with spinach and preserved lemon lobster sauce ..... 26,50
- 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 truffle 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) ..... 5,50
- Amaretti (3 pcs) ..... 2,50
- Coconut macaroon (per piece) ..... 2,50
- Pastry plateau: 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