



## CHEF'S MENU

2 COURSES	34,00
3 COURSES	39,75
4 COURSES	46,00

## STARTERS

Rillettes of duck, apple, tarragon and brioche

Crayfish, fennel, lime and crustacean sauce

Marinated bok choy, sesame seeds, ginger and vinaigrette of yuzu

## INTERMEDIATE

Pike perch, broccolini, pointed cabbage and dashi kaffir broth

Risotto, porcini mushrooms, lime and chives

## MAIN COURSES

Braised beef blade, Brussels sprouts, tangerine and jus de veau

Haddock fillet, carrot hotchpot, Amsterdam-pickled onion and carrot sauce

Cauliflower, parsnip, Dukkah and black garlic

## DESSERTS

Italian cheeses:

Pecorino, Taleggio, Gorgonzola and Parmesan

Banoffee cake, yogurt, rum sorbet and sesame

Chocolate mousse, chestnut cremeux and pear sorbet

## SNACKS

Bread with olive tapenade and pesto	4,50
Portion Reypenaer V.S.O.P.	4,50
Fresh butcher's sausage (beef)	4,50
Smoked almonds and olives	4,75
"Bitterballen" beef croquettes (7 pcs) by Cas Spijkers with mustard	8,50
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
Chorizo croquettes (5 pcs) by Cas Spijkers with lemon mayonnaise	8,75

## PLATEAU PRINSENHOF

Almonds, olives, fresh butcher's sausage (beef), dry-aged fuet (beef), Coppa, Skinke, Taleggio, Gorgonzola, cheese bread stick, tuna salad and oyster mushroom croquettes	25,50
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## SOUPS

Oriental broth, coconut, beech mushroom, sereh, spring onion, lime and ginger	9,25
Groninger mustard soup, spring onion and bacon (vegetarian possible)	9,25
Bisque, fennel, tomato, Dutch shrimps and chipotle oil	11,95

## SALADS

Caesar classic (anchovies, croutons and Parmesan cheese)	13,50
Caesar with chicken and egg (anchovies, croutons and Parmesan cheese)	16,50
Tomato salad, burrata, rocket salad and sunflower seeds	14,50
Confit leg of duck, crispy onion, Amsterdam-pickled onion and hoisin sauce	24,95
Haddock fillet, fennel, capers and preserved lemon beurre blanc	21,95

## FRUITS DE MER

Geay oysters (3 pcs)	14,50
Geay oysters (6 pcs)	27,50
Shrimp cocktail, little gem, brioche and cocktail sauce	21,50
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	28,95
Veal rib eye with Béarnaise sauce	32,50
Ravioli (9 pcs) with wild mushrooms, truffle and Parmesan cheese	21,50
Turbot on the bone, fennel, antiboise and sauce Hollandaise	30,50

## SIDE DISHES

Rustic fries with lemon mayonnaise	4,25
Oven baked roseval potato	4,25
Red cabbage, apple and pumpkin seeds	4,25
Beetroot salad, raspberry and pecans	4,25
Little gem salad with croutons	3,50

## 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



GRAND CAFÉ  
DINNER MENU