



CHEF'S MENU

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

STARTERS

Smoked beef, sambai dressing, mushroom and sesame

Salmon, beetroot, rye bread crisp and dill

Celeriac salad, apple, walnut and ravigote sauce

INTERMEDIATE

Red gurnard, fregola, fennel and crustacean sauce

Pointed cabbage, potato, chives and truffle

MAIN COURSES

Brisket, pommes dauphine, Jerusalem artichoke and whisky sauce

Cod, polenta, carrots and Madras sauce

Aubergine, quinoa, feta and basil

DESSERTS

Dutch cheeses:

Bastiaansen blue, Tynjetaler, Bokkesprong and Frisian old clove cheese

Orange cake, honey, thyme and walnut ice cream

Granola, milk chocolate, cinnamon and roasted apple ice cream

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 by Cas Spijkers (7 pcs) with mustard	8,50
Shrimp croquettes by Cas Spijkers (5 pcs) with wasabi mayonnaise	12,50
Oyster mushroom croquettes by Cas Spijkers (5 pcs) with truffle mayonnaise	8,00
Chorizo croquettes by Cas Spijkers (5 pcs) with lemon mayonnaise	8,75

PLATEAU PRINSENHOF

Almonds, olives, fresh butcher's sausage (beef), dry-aged fuet (beef), Coppa, Skinke, Bastiaansen blue, Tynjetaler, 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 and sunflower seeds	14,50
Confit leg of duck, crispy onion, Amsterdam-pickled onion and hoisin sauce	24,95
Cod fillet, fennel, capers and preserved lemon beurre blanc	22,95

FRUITS DE MER

Geay oysters (3 pcs)	14,50
Geay oysters (6 pcs)	27,50
Caviar (30 gr), blinis, crème fraîche and chives	65,00
Shrimp cocktail, little gem, brioche and cocktail sauce	21,50
Lobster with spinach and preserved lemon lobster sauce	Half 26,50 Whole 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	28,95
Veal rib eye with Béarnaise sauce	33,50
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 mayonnaise	4,25
Oven baked sweet potato with baharat mayonnaise and puffed quinoa	4,25
Brussels sprouts with bacon (vegetarian possible)	4,25
Beetroot salad, raspberry and pecans	4,25
Little gem with chive mayonnaise and Parmesan cheese	3,50

SWEET DELICACIES (FROM OUR OWN PATISSERIE)

Seasonal pastries, daily-fresh (ask our waiting staff)	5,50
Bonbons (3 pcs)	4,25
Macarons (3 pcs)	5,50
Amaretti (3 pcs)	2,50
Coconut macaroons (3 pcs)	3,00
Pastry plateau: 2 macarons, 2 amaretti and 2 coconut macaroons	7,25

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