

BRASSERIE PRINSENHOF



CHEF'S MENU

2 COURSES	35,00
3 COURSES	41,00
4 COURSES	47,00

STARTERS

Potato, celeriac, piccalilli and egg yolk

Arctic cod, seaweed, coconut and fennel

Smoked duck, pecan, artichoke and Aceto balsamic

INTERMEDIATE

Fried clams, chorizo, tomato and sea vegetables

Gnocchi, spinach, Bianchetto truffle and almond

MAIN COURSES

Pork entrecôte, chicory, lentils and mustard

Seabream, mousseline, leek and clam chowder

Pointed cabbage rendang, black garlic, sayur beans and peanut

EXTRA COURSE: CHEESES 13,50

Cheese instead of dessert within the menu, supplement 3,50

Belgian cheeses

Affligem, Passendale Classic, Oud Bokrijker and Pas de Bleu

DESSERTS

Carrot, cream cheese, sesame and hazelnut

Apple, cinnamon, almond and granola

dame blanche, vanilla ice cream and chocolate sauce

All the dishes within the menu can also be order a la carte.

STARTERS

Geay oysters (3 pcs)	14,50
Geay oysters (6 pcs)	24,50
Shrimp cocktail, little gem, brioche and cocktail sauce	19,50
Caviar (30 gr), blinis, crème fraîche and chives	65,00
Small caesar salad classic (anchovies, croutons and Parmesan cheese).....	9,50
Supplement chicken and egg	3,50

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).....	13,00
Supplement chicken and egg	3,50
Roasted cauliflower, Parmesan cheese, truffle mayonnaise and smoked almond.....	14,50
Confit leg of duck, crispy onion, Amsterdam-pickled onion and hoisin sauce	25,50
Arctic cod, fennel, capers and preserved lemon beurre blanc	25,50

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		
Arctic cod, fennel, antioise and sauce Hollandaise	27,50		
Lobster with spinach and preserved lemon lobster sauce	26,50	Half	Whole
Prawns (4 pcs), linguine pasta, garlic, pepper and lemon.....	29,50		

SIDE DISHES

Rustic fries with truffle mayonnaise	4,50
Oven baked sweet potato with baharat mayonnaise and puffed quinoa	4,25
Brussels sprouts with bacon (vegetarian possible)	4,25
Bimi with poached egg and chili flakes	4,25
Little gem with chive mayonnaise and Parmesan cheese	3,50