

BRASSERIE PRINSENHOF



CHEF'S MENU

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

STARTERS

Beetroot, nashi pear, ginger beer and pistachio

Mackerel, puffed celeriac, buttermilk dressing and herring roe

"Ossenworst" (raw beef sausage), brioche, black garlic and radish

INTERMEDIATE

Prawn, orzo, rapini and lemon beurre blanc

Kombu broth, wakame, spinach and miso

MAIN COURSES

Lamb rump, mousseline, endive and wild garlic sauce

Salmon, zucchini, Pommés Dauphines and purslane sauce

White asparagus, 'Opperdoezer ronde', Bearnaise sauce and Reypenaer

EXTRA COURSE: CHEESES 13,50

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

French cheeses

Brie de Meaux, Fourme d'Ambert, Munster and Comté

DESSERTS

Coffee parfait, Baileys, caramel and vanilla

Pineapple, rum, mango cremeux and coconut basil sorbet

Available per two persons

Clafoutis*, rhubarb, white chocolate and strained yogurt ice cream

*is prepared a la minute, take into account a waiting time of 30 minutes

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, 'Royal Shrimps' 50 gr. Dutch shrimps, brioche and cocktail sauce	19,75
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	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).....	13,00
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
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
Cod, fennel, antiboise and sauce Hollandaise.....	27,50
	Half Whole
Lobster with spinach and preserved lemon lobster sauce	26,50 46,50
Prawns (4 pcs), linguine pasta, garlic, pepper and lemon.....	29,50

SIDE DISHES

Fries with Brander mayonnaise	4,75
'Opperdoezer ronde' potato with compound butter	4,50
White asparagus (4 pcs), poached eggs and sauce Hollandaise	10,50
Tomato salade with pesto	4,75
Little gem with chive mayonnaise and Parmesan cheese	4,00