

CHEF'S MENU

2 COURSES	36,00
3 COURSES	42,50
4 COURSES	49,00

STARTERS

Smoked eel, potato, apple and horse radish

Beef tataki, radish, cashew and cucumber

Tomato, burrata, celery and croutons

INTERMEDIATE

Carrot, rocket, hazelnut and Parmesan cheese

Mussels, sea lavender, samphire and fennel

MAIN COURSES

Haddock, mousseline, pointed cabbage and lemon grass-ginger beurre blanc

Gnocchi, mushrooms, pumpkin and Gorgonzola

Maize chicken, polenta, beetroot and sage jus

EXTRA COURSE: CHEESES 13,50

Cheese instead of dessert within the menu, supplement 4,00

Brie de Meaux, Reblochon, Morbier and Oudwijker Lazuli

DESSERTS

Coconut parfait, tropical fruit compote, sesame and riz au lait

Roasted apricots, buttermilk-lavender ice cream and almond

Available per two persons

Clafoutis*, strawberry, soy mousse and strawberry sorbet

*Is prepared a la minute, take into account a waiting time of 30 min.

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

STARTERS

Geay oysters (3 pcs) 14,50

Geay oysters (6 pcs) 27,50

Shrimp cocktail, 'Royal Shrimps' 50 gr. Dutch shrimps, brioche and cocktail sauce 19,75

Caviar, blinis, crème fraîche and chives (30 gr.) 65,00 (50 gr.) 105,00

Small caesar salad classic (anchovies, croutons and Parmesan cheese)..... 9,50

Supplement chicken and egg 3,75

SOUPS

Oriental broth, coconut, oyster 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 12,50

SALADS

Caesar classic (anchovies, croutons and Parmesan cheese)..... 13,00

Supplement chicken and egg 4,00

Tomato salad, feta, rocket and sunflower seeds 15,00

Confit leg of duck, crispy onion, Amsterdam-pickled onion and hoisin sauce 26,50

Haddock, fennel, capers and preserved lemon beurre blanc 25,50

MAIN COURSES

Confit leg of duck, sweet potato, bok choy and za'atar sauce 29,25

Veal rib eye with Béarnaise sauce 33,75

Ravioli (9 pcs) with wild mushrooms, truffle and Parmesan cheese 21,50

Turbot on the bone, fennel, antiboise and sauce Hollandaise 33,50

Lobster with spinach and preserved lemon-lobster sauce half 26,50 whole 46,50

Prawns (4 pcs), linguine, garlic, pepper and lemon 30,50

SIDE DISHES

Fries with truffle mayonnaise 5,25

Potato mousseline 5,00

Spinach with brioche croutons 5,00

Tomato salad with pesto 4,75

Little gem, piccalilly and Reypenaer 4,75

Prinsenhof Groningen works with allergens. If you have an allergy please contact a member of our staff.