

CHEF'S MENU

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

STARTERS

- Salmon, mango, red pepper and fennel
- Chicken thigh, bok choy, curry and puffed rice
- Beetroot, wasabi, lovage and pomegranate

INTERMEDIATE

- Prawn, coconut, peanut and kaffir
- 'Hete bliksem' potato, apple compote and caramelised onion

MAIN COURSES

- 'IJsselmeer' bass, pointed cabbage, potato and Hollandaise sauce
- Flat iron, cassoulet, celeriac and laurel jus
- Orzo, feta, tomato and Kalamata olive crumble

EXTRA COURSE: CHEESES 13,50

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

Le Rustique Camembert, Brugse Blomme, Tomme de Savoie
and Bleu des Causses

DESSERTS

- Banana, passionfruit gel, chocolate and banana-rum sorbet
- Pineapple, mango, almond en cocunut-lime sorbet

Available per two persons

Clafoutis*, pear, chestnut cremeux and vanilla ice cream

*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
Oscietra Royal caviar, blinis, crème fraîche and chives	(30 gr.) 75,00 (50 gr.) 115,00
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
Cauliflower, truffle mayonnaise, almonds, Parmesan cheese and ponzu dressing	16,00
Confit leg of duck, crispy onion, Amsterdam-pickled onion and hoisin sauce	26,50
'IJsselmeer' bass, 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 Brander mayonnaise	5,25
Roasted sweet potato	5,00
Spinach with brioche croutons	5,00
Cauliflower with smoked almonds	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.



BRASSERIE
PRINSENHOF

DINNER MENU