

CHEF'S MENU

2 COURSES	38,00
3 COURSES	45,00
4 COURSES	52,00

STARTERS

Arctic char tartar, kohlrabi, lovage and buttermilk sauce

Pork belly, sauerkraut, chives and crème fraîche

Bell pepper, crispy bread, Reypenaer and baharat

INTERMEDIATE

Scallop, Jerusalem artichoke, tangerine and sauce Hollandaise

Pumpkin, yellow beetroot, buckwheat and allspice

MAIN COURSES

Pikeperch, savoy cabbage, ginger and Riesling sauce

Short rib, potato, butterhead lettuce and jus de veau with mustard seeds

Pointed cabbage rendang, puffed rice, coriander and coconut sauce

EXTRA COURSE: CHEESES 14,50

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

Grietje uit Ouddorp (goat), Délice de Bourgogne (white mold), perennial crumbly cheese (aged) and Bleu d'Auvergne (blue)

DESSERTS

'Mille feuille', puff pastry, hazelnut and Kahlúa-coffee ice cream

Apple, mascarpone, mint crumble and apple-yuzu sorbet

Available per two persons

Clafoutis*, cherry, orange and cherry-yoghurt 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) 15,75

Geay oysters (6 pcs) 31,00

Shrimp cocktail, 'Royal Shrimps' 50 gr. Dutch shrimps, brioche and cocktail sauce 21,50

Perle Imperial caviar, blinis, crème fraîche and chives (30 gr.) 75,00 (50 gr.) 115,00

Small caesar salad classic (anchovies, croutons and Parmesan cheese) 10,50
Supplement chicken and egg 3,50

SOUPS

Oriental broth, coconut, oyster mushroom, sereh, spring onion, lime and ginger 9,50

Groninger mustard soup, spring onion and bacon (vegetarian possible) 9,50

Bisque, fennel, tomato, Dutch shrimps and chipotle oil 14,50

SALADS

Caesar classic (anchovies, croutons and Parmesan cheese) 14,50
Supplement chicken and egg 4,00

Cauliflower, truffle mayonnaise, almonds, Parmesan cheese and ponzu dressing 17,50

Confit leg of duck, crispy onion, Amsterdam-pickled onion and hoisin sauce 28,50

Pikeperch, fennel, capers and preserved lemon beurre blanc 27,50

MAIN COURSES

Confit leg of duck, sweet potato, bok choy and za'atar sauce 32,50

Veal rib eye with Béarnaise sauce 36,50

Ravioli (9 pcs) with wild mushrooms, truffle and Parmesan cheese 24,50

Turbot on the bone, fennel, antiboise and sauce Hollandaise 38,00

Lobster with spinach and preserved lemon-lobster sauce half 28,50 whole 49,50

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

SIDE DISHES

Fries with Brander mayonnaise 5,75

Brussels sprouts with bacon (vegetarian possible) 5,50

Spinach, poached egg and black truffle 10,50

Cauliflower with smoked almonds 5,25

Little gem, piccalilly and Reypenaer 5,25

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