

## CHEF'S MENU

3 COURSES	46,50
4 COURSES	52,50

### STARTERS

Ceviche of trout, lime cream, fennel and coriander  
Filet Americain, brioche, chive cream and butterhead lettuce  
White asparagus, poached eggs, orange and smoked almonds

### INTERMEDIATE

Risotto, lime, basil and Parmesan cheese  
Sparerib, kimchi, iceberg lettuce and crispy onion

### MAIN COURSES

Seabass, white asparagus, mousseline and sauce Hollandaise  
Maize chicken, polenta, beetroot and poultry sauce  
Cauliflower, ponzu, black garlic cream, Dukkah and crispy quinoa

#### EXTRA COURSE: CHEESES 14,50

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

Brie de Meaux, Munster, Landana Jersey XO and  
Korenbloem blue

### DESSERTS

Sticky toffee cake, vanilla and milk chocolate-banana sorbet  
'Eton mess', raspberry, mascarpone and blood orange-beetroot sorbet  
  
Available per two persons  
Tarte tatin, apple, Beerenburg (herb bitter) and vanilla ice cream

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
Crayfish, lettuce, brioche and cocktail sauce .....	17,50
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

Asparagus soup, ham and chives (vegetarian possible) .....	9,50
Groninger mustard soup, spring onion and bacon (vegetarian possible) .....	9,50
Bisque, fennel, tomato, crayfish 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
Tomato salad, mozzarella, olive oil and rocket .....	14,50
Confit leg of duck, crispy onion, Amsterdam-pickled onion and hoisin sauce .....	28,50
Seabass, fennel, capers and preserved lemon beurre blanc .....	27,50

### MAIN COURSES

Confit leg of duck, pointed cabbage, celeriac and truffle poultry sauce .....	33,50
Veal rib eye with Béarnaise sauce .....	36,50
Ravioli (9 pcs) with wild mushrooms, truffle and Parmesan cheese .....	24,50
Seabass*, fennel, antiboise and sauce Hollandaise .....	30,00
*Possibility to expand with two prawns, supplement .....	6,00
Lobster with spinach and preserved lemon-lobster sauce.....	half 30,50 whole 53,50
Prawns (4 pcs), linguine, garlic, pepper and lemon .....	30,50

### SIDE DISHES

Fries with chives mayonnaise .....	5,75
Oven baked Charlotte potatoes .....	5,25
Spinach with poached egg .....	7,50
Sweet and sour beetroot, feta and sunflower seeds .....	5,25

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