

CHEF'S MENU

3 COURSES	46,50
4 COURSES	52,50

STARTERS

Lightly smoked mackerel, kohlrabi, crème fraîche and Indian cress

Carpaccio, potato, truffle dressing and iceberg lettuce

Tomato, watermelon, feta and sunflower seeds

INTERMEDIATE

Mussels, sea lavender, brioche and Riesling-mussel jus

Baked potato, black garlic, Huancaína sauce and coriander

MAIN COURSES

Redfish fillet, spinach, polenta and purslane sauce

Livar pork entrecote, celeriac, string bean and mustard jus

Orzo, tomato, artichoke and baharat cream

EXTRA COURSE: CHEESES 14,50

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

Bleu de Wolvega, Alphenaeer goat brie, Oud Brugge and Langres Marc de Champagne

DESSERTS

'Key lime pie', lime, mascarpone, almond cake and lime sorbet

Rhubarb, strawberry, crème fraîche and lemon verbena

Roasted peach, dark chocolate and Grand Marnier 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

Redfish fillet, fennel, capers and preserved lemon beurre blanc 27,50

MAIN COURSES

Confit leg of duck, pointed cabbage, celeriac and truffle poultry sauce 33,50

Beef tenderloin, sugar snap peas, string beans and red wine jus 37,50

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

Mussels, sea lavender, samphire and Riesling-mussel jus 27,50

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 lemon mayonnaise 5,75

Sweet potato, baharat and Parmesan cheese 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.



BRASSERIE
PRINSENHOF

DINNER MENU