

SANDWICHES

Club sandwich (chicken, bacon, cheese, tomato, cucumber and mayonnaise)	14,50
Croque Madame (ham, cheese and a fried egg)	11,50

EGG DISHES

Florentine* (poached eggs, brioche, spinach, salmon and sauce Hollandaise)	18,50
* Possibility to expand with 10-gram Perle Imperial caviar, supplement 25.00	
Benedict (poached eggs, brioche, tomato, bacon and sauce Hollandaise)	16,00
Scrambled eggs, smoked salmon and toast	15,00

CROQUETTES BY CAS SPIJKERS

Prawn croquettes (4 pcs) with toast and wasabi mayonnaise	11,00
Oyster mushroom croquettes (4 pcs) with toast and truffle mayonnaise	9,00

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, crayfish and chipotle oil	14,50

SALADS

Caesar classic (anchovies, croutons and Parmesan cheese)	14,50
Caesar chicken and egg (anchovies, croutons and Parmesan cheese)	18,50
Tomato salad, mozzarella, olive oil and rocket	14,50
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
Redfish fillet, fennel, capers and preserved lemon beurre blanc	27,50

FRUITS DE MER

Geay oysters (3 pcs)	15,75
Geay oysters (6 pcs)	31,00
Perle Imperial caviar, blinis, crème fraîche and chives..... (30 gr.) 75,00 (50 gr.) 115,00	
Crayfish, lettuce, brioche and cocktail sauce	17,50
	Half Whole
Lobster with spinach and preserved lemon-lobster sauce	30,50 53,50

WARM DISHES

Ravioli (5 pcs) with wild mushrooms, truffle and Parmesan cheese	15,00
Confit leg of duck, pointed cabbage, celeriac and truffle poultry sauce	33,50
Mussels, sea lavender, samphire and Riesling-mussel jus with fries	27,50
Beef tenderloin, sugar snap peas, string beans and red wine jus	37,50
Prawns (4 pcs), linguine, garlic, pepper and lemon	30,50

SIDE DISHES

Fries with lemon mayonnaise	5,75
Sweet and sour beetroot, feta and sunflower seeds	5,25

LUNCH MENU

SOUP AND BREAD OF CHOICE 19,50

SOUPS

Gazpacho, celery, cucumber and basil oil

Bisque, fennel, tomato and chipotle oil
Supplement crayfish 3,50

BREAD (bread options: corn / multi grain bread)

Herring salad, crème fraîche, apple and dill

Carpaccio, truffle, Parmesan cheese and sunflower seeds

Aged cheese, homemade mayonnaise, cucumber and garden cress

Frittata, potato, onion and balsamic sauce

Chicken curry, pineapple, apple and bean sprouts

Grilled vegetables, pesto, rocket salad and Parmesan cheese

SNACKS

Bread with olive tapenade and pesto	7,50
Crudités (vegetable sticks) with kimchi dip	6,50
Smoked almonds and olives	5,50
Alphenaaer goat brie and Oud Brugge	8,50
Gyoza (4 pcs) with kimchi crème (vegetarian)	8,50
"Bitterballen" beef croquettes by Cas Spijkers (6 pcs) with mustard	9,00
Prawn croquettes by Cas Spijkers (4 pcs) with wasabi mayonnaise	10,50
Oyster mushroom croquettes by Cas Spijkers (4 pcs) with truffle mayonnaise	8,50

SWEET DELICACIES (FROM OUR OWN PATISSERIE)

Seasonal pastries, daily-fresh (ask our waiting staff)	5,75
Scones (3 pcs) with jam and clotted cream	7,50
Bonbons (3 pcs)	4,50
Macarons (3 pcs)	6,00
Coconut macaroons (3 pcs)	3,00
Pastry plateau: 2 macarons, 2 coconut macaroons and 2 bonbons	8,00
Affogato (vanilla, espresso, caramel)	7,00

PRINSENHOF TEA'S

Tea complete;	13,00
Newby's Tea of choice*, scones and a selection of sweets	
Thursday through Sunday, reservation only (starting between 14:30 & 16:00)	
Afternoon tea:	32,00
Newby's Tea of choice*, quiche, soup, sandwiches, scones and a selection of sweets	
Royal afternoon tea:	37,00
All the above, including a glass Mont Marçal, Cava brut of Hochriegl alcoholfree aperitif	
*Newby's Tea: Earl Grey - assam - sencha - English breakfast - jasmine - masala chai - rooibos - strawberry & mango - verbena - chamomile	

DO NOT HESITATE TO ASK OUR WAITING STAFF FOR OUR BEVERAGE MENU FOR A GLASS OF CHAMPAGNE, OUR SELECTION OF WINES, OR A TASTEFUL COCKTAIL



BRASSERIE

PRINSENHOF

LUNCH MENU