

CHEF'S MENU

3 COURSES	46,50
4 COURSES	52,50

STARTERS

- Salmon, beetroot, cucumber and lovage
- Steak tartar, crispy bread, egg and chives
- Artichoke, quinoa, allspice and Amsterdam-pickled onion

INTERMEDIATE

- Guinea fowl, miso, spring onion and bok choy
- Broccoli, jalapeño, papadum and Madras sauce

MAIN COURSES

- Hanger steak, carrots, jacket potato and shallot jus
- Gnocchi, mushrooms, hazelnut and porcini mushrooms sauce
- Plaice fillet, butterhead lettuce, crispy potato and tartar sauce

EXTRA COURSE: CHEESES 14,50

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

Le Petit Doruvel, Tynjetaler, Bastiaansen blue and Fryslaner old cheese

DESSERTS

- Coconut mousse, matcha, yuzu and coconut-cucumber sorbet
- White peach, current, white chocolate and almond ice cream
- Available per two persons
Chocolate moelleux*, vanilla, caramel and tonka bean 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)	16,50
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

Oriental broth, coconut, oyster mushroom, sereh, spring onion, lime and ginger	10,50
Groninger mustard soup, spring onion and bacon (vegetarian possible)	10,50
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
Confit leg of duck, crispy onion, Amsterdam-pickled onion and hoisin sauce	28,50
Plaice 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 snaps, string beans and red wine jus	39,00
Ravioli (9 pcs) with wild mushrooms, truffle and Parmesan cheese	24,50
Lobster with spinach and preserved lemon-lobster sauce	half 30,50 whole 53,50
Prawns (4 pcs), linguine, garlic, pepper and lemon	31,50

SIDE DISHES

Fries with Brander mayonnaise	5,75
Sweet and sour beetroot, feta and sunflower seeds	5,25
Mixed salad with bell pepper, red onion and croutons	5,25
Sugar snaps and string beans	5,50

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