

SANDWICHES

Club sandwich (chicken, bacon, cheese, tomato, cucumber and mayonnaise)	15,75
Croque Madame (ham, cheese and a fried egg)	11,50

EGG DISHES

Florentine (poached eggs, brioche, spinach, salmon and sauce Hollandaise)	18,50
Benedict (poached eggs, brioche, tomato, bacon and sauce Hollandaise)	16,50
Scrambled eggs, smoked salmon and toast	15,50

CROQUETTES BY CAS SPIJKERS

Prawn croquettes (4 pcs) with toast and wasabi mayonnaise	12,00
Oyster mushroom croquettes (4 pcs) with toast and truffle mayonnaise	10,00

SOUPS

(Served with vanmenno bread and salted butter)

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

(Served with vanmenno bread and salted butter)

Caesar classic (anchovies, croutons and Parmesan cheese)	14,50
Caesar chicken and egg (anchovies, croutons and Parmesan cheese)	18,50
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
Plaice fillet, fennel, capers and preserved lemon beurre blanc	27,50

FRUITS DE MER

Geay oysters (3 pcs)	16,50
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
Lobster with spinach and preserved lemon-lobster sauce	Half 30,50 Whole 53,50

WARM DISHES

Ravioli (5 pcs) with wild mushrooms, truffle and Parmesan cheese	16,00
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
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

LUNCH MENU

SOUP AND BREAD OF CHOICE 19,50

SOUPS

(Served with vanmenno bread and salted butter)

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

Leek soup with curry

BREAD (bread options: corn / multi grain bread)

Smoked mackerel salad, tomato, capers and red onion

Egg sunny side up with matured cheese

Beetroot salad, apple and pistachio

Steak tartar, egg and chives

SNACKS

Bread with olive tapenade and pesto	7,50
Smoked almonds and olives	5,50
Cheese selection: Le Petit Doruvel, Tynjetaler, Bastiaansen blue and Fryslander old cheese	14,50
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	11,50
Oyster mushroom croquettes by Cas Spijkers (4 pcs) with truffle mayonnaise	9,50
Snack selection: Smoked almonds and olives, gyoza (3 pcs) with kimchi crème and Cas Spijkers beef croquettes (3 pcs) with mustard	14,50

SWEET DELICACIES (FROM OUR OWN PATISSERIE)

Seasonal pastries, daily-fresh (ask our waiting staff)	6,50
Scones (3 pcs) with jam and clotted cream	7,50
Bonbons (3 pcs)	5,25
Macarons (3 pcs)	7,00
Coconut macaroons (3 pcs)	4,00
Pastry plateau: 2 macarons, 2 coconut macaroons and 2 bonbons	10,00
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 to 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 or 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