

CHEF'S MENU

3 COURSES	46,50
4 COURSES	52,50

STARTERS

Smoked halibut, furikake, wakamé and wasabi mayonnaise

Celeriac salad, croutons, apple and piccalilly

Slow cooked pork belly, beansprouts, wild rice and hoisin sauce

INTERMEDIATE

Tortellini, spinach, ricotta and walnuts

Sea bass, braised fennel, seaweed and sauce of shellfish

MAIN COURSES

Flat iron steak, mousseline, red cabbage and jus de veau

Risotto, variety of herbs, poached egg and carrot sauce

Haddock fillet, cabbage, madras and sauce Hollandaise

EXTRA COURSE: CHEESES 14,50

Cheese instead of dessert within the menu, supplement 4,50

Reblochon, Morbier affiné, Texelse old sheep cheese and
Blauwe Juweel

DESSERTS

Banana, caramel and vanilla ice cream

Tiramisu with mascarpone, sponge fingers and coffee

Baba au rhum with apple, whipped cream and cinnamon

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

Haddock 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

Roseval potatoes with green herbs (oven baked) 5,25

Red cabbage with apple and pumpkin seed 5,25

Roasted cauliflower and old cheese 5,50

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