

CHEF'S MENU

3 COURSES	46,50
4 COURSES	52,50

STARTERS

Potato, salsify, pickled egg yolk and Amsterdam onion

Beef tataki, sesame, radish and sambai vinaigrette

Sea bass, tiger's milk, pumpkin and allspice

INTERMEDIATE

Linguine, mushrooms, fresh truffle and chives

Pikeperch, dashi broth, kewpie and katsuobushi

MAIN COURSES

Venison stew, potato gratin, bell peppers and piccalilli

Pointed cabbage boemboe, puffed rice, spring onion and coriander

Halibut, Pommes Dauphine, carrots and beurre blanc

EXTRA COURSE: CHEESES 14,50

Cheese instead of dessert within the menu, supplement 5,00

Le Petit Doruvel, Tynjetaler, Bettine Grand Cru and Lady Bleu

DESSERTS

Carrot cake, milk chocolate, apricot and five spice ice cream

Coconut mousse, red curry crème, kaffir and coconut-sereh sorbet

Available per two persons

Clafoutis*, cranberry, almonds and vanilla ice cream

* Is prepared a la minute, when ordering a la carte 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

Halibut, 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, carrots 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

Brussels sprouts with bacon (vegetarian possible) 5,50

Mixed salad with croutons 4,50

Roasted cauliflower and old cheese 5,50

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