

SANDWICHES

- Club sandwich classic (chicken, bacon, cheese, tomato, cucumber and mayonnaise) 16,50
 Club sandwich salmon (smoked salmon, wasabi mayonnaise, red onion and capers) 18,50

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) 16,50
 Truffle (poached eggs, brioche, black truffle and sauce Hollandaise) 20,50
 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
 Halibut, 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, carrots and red wine jus 39,00
 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

LUNCH MENU

SOUP AND BREAD OF CHOICE 19,50

(Served with vanmenno bread and salted butter)

SOUPS

- Pumpkin soup with harrissa
 Bisque, fennel, tomato and chipotle oil
 Supplement crayfish 3,50

BREAD

(bread options: corn / multi grain bread)

- Tuna salad, olive and cornichons
 Country ham (warm), honey mustard dressing, little gem and crispy onion
 Goat cheese, Aceto Balsamic and walnut
 Chicken curry, pineapple, apple and bean sprouts

SNACKS

- Bread with olive tapenade and pesto 7,50
 Smoked almonds and olives 5,50
 Cheese selection: Le Petit Doruvel, Tynjetaler, Bettine Grand Cru and Lady Bleu 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
 Biscotti (4 pcs) 3,00
 Pastry plateau: 2 macarons, 2 biscotti and 2 bonbons 9,00
 Affogato (vanilla ice cream, 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