

CHEF'S MENU

3 COURSES 46,50
4 COURSES 52,50

BITES

Baba ganoush – harissa	4,50
“Ossenworst” (raw beef sausage) – piccalilly - matured cheese	5,50
Smoked salmon – wakame	5,50
Geay oester per stuk	5,50

STARTERS

Pumpkin, Ras el Hanout cream, quinoa and feta
Confit of duck, tarragon, pickles and brioche
Tuna, kohlrabi, lovage and buttermilk dressing

INTERMEDIATE

Gyoza, miso broth, shiitake and kimchi
Cod, onion soup, Gruyère and chives

MAIN COURSES

Ibérico pork cheeks, mousseline, pointed cabbage and potato crackling
Seabream, lentils, tomato, sauce of Tikka Masala and coriander
Eryngii mushroom, hazelnut, celeriac and truffle sauce

EXTRA COURSE: CHEESES 14,50

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

Affligem Abdijkaas, Oud Brugge, Herve L'Exquis – Remoudou
and Pas de Blue

DESSERTS

Apple compote, Crème Suisse, crispy puff pastry and Baileys ice cream
Kataifi, chocolate mousse, olive oil and pistachio ice cream
Available per two persons
Clafoutis*, orange, blood orange mousse and sorbet,
yoghurt sponge cake and meringue

* Is prepared a la minute, when ordering a la carte take into account a waiting time of 30

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
Seabream, 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 truffle mayonnaise	5,75
Haricots verts with onion	5,50
Mixed salad with croutons	4,50
Pointed cabbage with cumin cheese	5,25

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