

## CHEF'S MENU

3 COURSES 46,50  
4 COURSES 52,50

### BITES

Egg - herringcaviar	4,50
Eel - chives - brioche	6,50
Geay oyster with dashi - per piece	7,50
Egg - asparagus - brioche	5,00

### STARTERS

Radish (various preparations), sesame, nori and allspice  
Pastrami, tomato, chimichurri and chives  
Ceviche of halibut, pandan, furikake and rice paper

### INTERMEDIATE

Langoustine, petit legumes, Riesling sauce and brioche  
Supplement 4,00  
Risotto, Olde Remeker, basil and sunflower seeds

### MAIN COURSES

Asparagus, mousseline, butterhead lettuce and poached egg  
Salmon, zucchini, antiboise and tarragon  
Flat iron steak, pommes dauphine, onion cream and béarnaise sauce

#### EXTRA COURSE: CHEESES 14,50

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

Bettine goat cheese, Tynjetaler, Stokâlde Fryske and Bleu de Wolvega

### DESSERTS

Mango, shortcrust dough crisp, meringue and limesorbet  
Apple, kiwi, yoghurt crumble and yoghurt-verbena ice cream  
Available per two persons

Clafoutis\*, hazelnut, grapefruit and dark chocolate sorbet

\* 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
Salmon, 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 basil mayonnaise	5,95
Tomato salad with burrata	5,25
Mixed salad with croutons	4,50
Roasted vegetables with allspice	5,25

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



**BRASSERIE**  
PRINSENHOF

DINNER MENU