

CHEF’S MENU

3 COURSES 46,50
4 COURSES 52,50

BITES

Papadum – kimchi	4,50
Steak tartar – brioche	6,50
Geay oyster with dashi – per piece	7,50
Herring salad – apple – brioche	6,50

STARTERS

- Tomato, lovage, brick crisp and allspice
- Chicken thigh, pickles, kohlrabi and baharat

INTERMEDIATE

- Ravioli with goat cheese, fennel salad and orange sauce
- Mussels, sea lavender, brioche and mussel jus

MAIN COURSES

- Orzo, roasted eggplant, oregano, olive and feta
- Plaice fillet, Charlotte potatoes and garden herb beurre blanc
- Duck breast, carrots, celeriac and ginger-poultry sauce

EXTRA COURSE: CHEESES 14,50

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

Délice de Bourgogne, Morbier affine, Oud Holland Superieur and Blue Stilton

DESSERTS

- Banoffee cake, walnut, chocolate and banana sorbet
- Strawberry, lovage, meringue and skyr ice cream

Available per two persons

Clafoutis*, mascarpone, elderflower and rhubarb 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
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
Plaice 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, carrots and red wine jus	39,00
Ravioli (9 pcs) with goat cheese, fennel salad and orange sauce	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
Mussels, sea lavender, brioche and mussel jus with fries	28,50

SIDE DISHES

Fries with Brander 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.