

CHEF'S MENU

3-COURSE | 45 4-COURSE | 55

STARTERS & INTERMEDIATE

A la carte | 12,5

LAMB

ham of lamb, asparagus, orange, brioche

TOMATO

lavas, brick crisp, allspice

RISOTTO

old remeker cheese, basil, sunflower seeds

BOUILLABAISSE

monkfish, prawn, fennel, tomato

MAIN COURSES

A la carte | 25

SALMON FILLET

orzo, courgette, antiboise

ASPARAGUS

Opperdoezer Ronde potato, lettuce, poached egg

ENTRECÔTE

pommes dauphine, little gem, artichoke

DESSERTS

A la carte | 12,5

COUPE TRIFLE

mascarpone, red fruit, yogurt ice cream, almond financier

LIME PIE

strained yogurt, lime sorbet, meringue

CHOCOLATE

dark chocolate sorbet, chocolate mousse, brownie, foam of chocolate



BRASSERIE PRINSENHOF

CHEESES

Choose your cheese
(price per 25 grams) or selection of cheeses 17.5

Délice de Bourgogne – 4,5

cow's milk – Bourgogne, France – white mold cheese – creamy & soft – pasteurized

Brugse Blomme – 5,5

cow's milk – Brugge, Belgium – red rind cheese – creamy & sharp – pasteurized

Reypenaer VSOP – 4,5

cow's milk – Woerden, Netherlands – semi-hard cheese – slightly creamy & salty – pasteurized

Époisses – 6

cow's milk – Bourgogne, France – red rind cheese – full-bodied, strong & salty – pasteurized

Lady Blue – 5,5

goat milk – Nooitgedacht, Netherlands – blue veined cheese – creamy, strong & smallpittig & klein bittertje

SPECIALS

STARTERS

ASPARAGUS SALMON 24
smoked salmon, Hollandaise sauce

ASPARAGUS LOBSTER 43
half lobster, lettuce, egg yolk

MAIN COURSES

ASPARAGUS FLAMANDE 28,5
ham, 'opperdoezer ronde' potato, poached egg

LAMB FILLET & LAMB STEW 38
ratatouille, pommes dauphine, gravy of wild garlic

SWEET TREATS

(FROM OUR OWN PATISSERIE)

Seasonal pastry, daily fresh 7

Scones (3 pcs) with jam and clotted cream 7,5

Bonbons (3 pcs) 5,25

Macarons (3 pcs) 7

Biscotti (4 pcs) 3

Display platter: macarons, biscotti, and chocolates (2 pcs of each) 9

Affogato (vanilla ice cream, espresso, caramel) 7,5

SOUPS

SERVED WITH BREAD AND SALTED BUTTER

ORIENTAL BROTH 10,5

mushrooms, edamame beans, coconut, lemongrass, kaffir lime

GRONINGER MUSTARD SOUP 10,5

spring onion, bacon bits (vegetarian optional)

BISQUE 14,5

fennel, crayfish, pimento oil

SALADS

SERVED WITH BREAD AND SALTED BUTTER

CLASSIC CAESAR 14,5

anchovies, croutons, Parmesan cheese

CAESAR WITH CHICKEN AND EGG 18,5

anchovies, croutons, Parmesan cheese

CAULIFLOWER 17,5

Truffle mayonnaise, almond, Parmesan cheese, Ponzu dressing.

DUCK LEG CONFIT 28,5

crispy onion, Amsterdam pickled-onion, hoisin sauce

PAN-SEARED SEASONAL FISH 27,5

lemon beurre blanc

FRUITS DE MER

GEAY OYSTERS 3 pcs / 16,5 - 6 pcs / 31

vinaigrette, lemon

PERLE IMPERIAL CAVIAR 30 gr / 75 - 50 gr / 115

blinis, crème fraîche

LOBSTER half / 30,5 - whole / 53,5

spinach, salted lemon-lobster sauce



CELERIAC
EARTHLY AND REFINED

HOT DISHES

RAVIOLI 21,5

(7 pcs) goat cheese, orange sauce, fennel salad

CONFIT LEG OF DUCK 33,5

pointed cabbage, celeriac, truffle-poultry jus

BEEF TENDERLOIN 39

sugar snaps, carrots, red wine jus

PRAWNS 31,5

(4 pcs) linguine, pepper, lemon

SIDE DISHES

fries, Brander mayonnaise 5,95

roasted cauliflower, aged cheese, almond 5,25

At Prinsenhof, we work with allergens. If you have an allergy, please inform our staff.