

## CHEF'S MENU

3-COURSE | 45    4-COURSE | 55

### STARTERS & INTERMEDIATE

A la carte | 12,5

#### **CEVICHE**

mackerel, beetroot, radish, kaffir lime

#### **PANNA COTTA**

horseradish, jalapeño, cucumber, grape

#### **PLAICE FILLET**

fennel, samphire, beurre blanc

#### **LINGUINE AGLIO E OLIO**

capers, lemon

### MAIN COURSES

A la carte | 25

#### **POLLOCK**

mousseline, sea lavender, samphire, lobster Hollandaise sauce

#### **GNOCCHI**

goat cheese, carrot, harissa

#### **BAVETTE**

pommes Anna, shallot, chimichurri

### DESSERTS

A la carte | 12,5

#### **STRAWBERRY**

romanoff, orange, vodka

#### **PEACH**

almond cookies, yogurt, vanilla

#### **CLAFOUTIS** (per 2 people)

coconut, passionfruit, chocolate

Is prepared à la minute, when ordering à la carte,

take in account that preparation will take 30 min



## 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

**DUTCH SHRIMPS** 16,5

Little gem, cocktail sauce, brioche

**FOIE GRAS** 25

apple, brioche, green herbs

### MAIN COURSES

**TURBOT** 37,5

sea lavender, samphire, Hollandaise sauce

**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)

### **BOUILLABAISSSE** 15,5

monkfish, prawn, bouillabaisse, fennel, tomato

## 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

### **TOMATO** 15,5

burrata, basil, lemon

### **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) ricotta, spinach, walnut

### **CONFIT LEG OF DUCK** 33,5

pumpkin, orange, sage

### **BEEF TENDERLOIN** 39

green asparagus, pommes Anna, veal jus

### **PRAWNS** 31,5

(4 pcs) linguine, pepper, lemon

## SIDE DISHES

fries, Brander mayonnaise 5,95

spinach, poached egg, croutons 5,25