

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

SALMON TARTARE 15,5
quinoa, buttermilk, dill

GARDEN PEAS 13,5
broad beans, feta, mint

MAIN COURSES

MUSSELS 29
brioche, sea lavender, samphire, chives
served with fries and Brander mayonnaise

CORN- FED CHICKEN 29
potato mousseline, pointed cabbage, poultry-truffle sauce

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)

BOUILLABAISSE 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

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