

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

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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



TROSTOMAAAT
FRISZOET UMAMI SAPPIG

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.

CHEF'S MENU

3-GANGEN | 45

4-GANGEN | 55

STARTERS & INTERMEDIATE

A la carte | 12,5

TUNA

sambai, pak choi, sesame, mint

VEGETABLES IN ASPIC

green vegetables, curly endive, brioche, chives

REDFISH

tomato salsa, bell pepper, allspice

LITTLE GEM

tandoori, lemon, papadum, kaffir

MAIN COURSES

A la carte | 25

PLAICE FILLET

carrot, celeriac, beurre blanc

VEAL CHEEKS

zucchini, potato mousseline, thyme sauce

RAVIOLI

mushrooms, summer truffle, hazelnut



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

DESSERTKAART

A la carte | 12,5

TIRAMISU

white chocolate, raspberry

DAME BLANCHE

pistachio, vanilla, chocolate

CHEESECAKE

bastogne, orange, yogurt

SWEET TREATS FROM THE DISPLAY

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 bonbons (2 pcs of each) 9

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

CHOOSE YOUR CHEESE

(PRIJS PER 25 GR) OF SELECTIE KAZEN 17,5

LE PETIT DORUVAEL 5

cow's milk – Montfoort, Utrecht – red rind cheese – mild, creamy, soft

BOKKESPRONG 5,5

goat milk – Veulen, Limburg – semi-hard cheese – mild, soft, full

TYNJETALER 4,5

cow's milk – Tijnje, Friesland – hard farmers cheese – creamy, sweet hint, slightly sharp

HEIDEPLAATS FRIESE CLOVE CHEESE 5

cow's milk – Sint Nicolaasga, Friesland – hard cheese – rich, sharp, spiced

BLEU DE WOLVEGA 6

cow's milk – Wolvega, Friesland – blue veined cheese – creamy, sharp, slightly salty