

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



VINE TOMATOES
TANGY SWEET UMAMI JUICY

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-COURSES | 45 4-COURSES | 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

CELERIAC SOUP 12,5
cepes, truffle oil, crostini

COCKELS 14,5
linguini, lime, shellfish jus

MAIN COURSES

DUCK BREAST 29
beetroot, blackberry, potato, red wine jus

TARBOT À LA MEUNIÈRE 42,5
mousseline, fennel

DESSERT CARD

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

(PRICE PER 25 GR) OR SELECTION OF CHEESES 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