



DINNER MENU GRAND CAFÉ

OPENING HOURS

17:30 - 21:30 (SUNDAYS TILL 20:30)

STARTERS

Salad of beetroot with feta, pistache, rocket and pomegranate	9,00
Squid salad with grilled red pepper and '1000 island' mayonnaise	15,75
Cesar salad small (anchovies, croutons and Parmesan cheese)	7,95
Raw beef sausage with Amsterdam pickled onion, mature cheese and black pepper mayonnaise	12,95
Goats cheese croquettes (5pcs) served with toast and ginger mayonnaise	9,25
Shrimp croquettes (5pcs) served with toast and wasabi mayonnaise	9,65
Antipasti - coppa, mattonella, olives, crudités, olive oil and pesto with bread	14,50
Bread with olive tapenade, olive oil and pesto	3,95

SOUPS served with bread & butter

Carrot - cumin soup with walnuts	7,95
Groninger mustard soup with bacon (vegetarian possible)	7,95

CHEF'S MENU

Three course seasonal menu 35,50
(our staff will inform you of today's menu)

FRUITS DE MER

Sardines in tin with Caesar mayonnaise and spelt bread	8,75
Fine de claire oysters (3 pcs)	10,50
Lobster half Thermidor (warm) au gratin with Gruyère cheese	25,00
Lobster whole Thermidor (warm) au gratin with Gruyère cheese	41,00
Caviar with crème fraîche and potato chip	25,00

SALADS (main course)

Catch of the day (fish) with salad mesclun, carrot and fennel	18,50
Caesar salad classic (anchovies, croutons and Parmesan cheese)	11,95
Cesar with chicken and egg (anchovies, croutons and Parmesan cheese)	15,25
Leg of confit duck with salad mesclun, beetroot and truffle mayonnaise	18,50

Side order of French fries	2,95
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MAIN COURSES

Catch of the day (fish) with spinach, French fries and Hollandaise sauce	23,50
Salmon fillet with split pea - potato foam, rye cracker and szechuan sauce	23,50
Hamburger (beef, '1000 island' dressing, gherkin, bacon, egg) served with French fries and salad	16,25
Cheeseburger (beef, mustard, ketchup, red onion, gherkin, cheese) served with French fries and salad	15,25
Venison stew with hazel nut, red cabbage and potato muslin	22,95
Flat Iron Steak (cooked medium) with salad, French fries and bearnaise sauce	24,95
Risotto with duxelles, eryngii, poached egg and truffle mayonnaise	19,50
Ravioli (9 pcs) with mushrooms, pumpkin seed, balsamic dressing, rocket and Parmesan cheese	15,95
Leg of duck with grape, pumpkin, pommes dauphine and garam masala sauce	22,50

DESSERTS from our own patisserie

Chocolate bonbon or macaroon (per piece)	1,25
"Sundae" macaroon	4,50
"Sundae" limoncello	4,50
Jar with apple, crumble and white chocolate	7,00
Jar with chocolate, passion fruit & mango	7,00
Date brownie with macadamian nuts and toffee - vanilla ice cream	7,75
Panna cotta with orange, vanilla cream and orange sorbet	7,75

SNACKS

Bread with olive tapenade, olive oil and pesto	3,95
Portion Reypenaer cheese	3,95
Portion Groninger dried sausage	3,25
Coppa & Mattonella ham	6,95
Smoked almonds & olives	4,75
'Bitterballen' (deep fried round croquettes filled with beef ragout) (7pcs)	6,75
Shrimp croquettes (5pcs)	9,40
Goat cheese croquettes (5pcs)	9,00

Antipasti - coppa, mattonella, crudités, olives, olive oil and pesto with bread ..	14,50
Prinsenhof Platter - smoked almonds, olives, dried sausage, Reypenaer and beef croquettes (3pcs)	14,50

DRINKS

• WARM DRINKS

Coffee/Esspresso	2,70
Double Espresso	4,40
Cappucino/Esspresso macchiato/Caffè latte	3,00
Latte macchiato	4,10
Decafinated	2,70
Coffee specialities Irish/Italian/Spanish	7,90
Pot of tea (Newby): earl grey, assam, sencha, english breakfast, jasmin, masala chai, rooibos, strawberry & mango, verbena, camomile, fresh mint/ fresh ginger	3,80

• SODAS (bottle)

Sourcy mineral water red (sparkling)/blue (still)	2,80
Pepsi cola/cola light	2,80
Sisi orange/7 Up	2,80
Royal Club tonic/Bitter lemon/Cassis	3,00
Fever-Tree soda	from 4,00
Lipton Ice Tea sparkling/green/Rivella light	3,00
Chocomel (chocolate milk)/Fristi (fruity milk)	3,00
Variety of juices from Schulp	from 3,20
Orange juice (fresh)	small/large 2,95/5,20
Sourcy mineral water red (sparkling)/blue (still) 75cl	6,00

• SPARKLING WINES

Mont Marçal, Cava Brut	6,50	34,00
Ruinart, Champagne Brut	11,75	72,50
Brut (37,5cl)		37,50
Brut (1,5l)		157,50
Rosé		100,00
Rosé (37,5cl)		55,00
Blanc de Blancs		97,50
Blanc de Blancs (37,5 cl)		50,00
Dom Ruinart		225,00

• HOUSEWINES WHITE

Leyda 'Las Brisas' Sauvignon blanc, Chili	3,95	22,50
Jean d'Aosque, Chardonnay, Languedoc, France	3,95	22,50
Domaine du Bicheron, Mâcon Péronne, France	5,50	30,00

• WHITE- LIGHT & REFRESHING

Bodegas Garciarevalo 'Finca Tresolmos', Verdejo, Rueda, Spain	35,00
Gobelsburger, Grüner Veltliner, Wachau, Austria	37,50
Jean Paul Balland, Sancerre, Sauvignon blanc, France	55,00
Jean Paul Balland, Sancerre, Sauvignon blanc, France	(37,5 cl) 29,50
Martin Wassmer, Weisser Burgunder, Baden, Germany	39,50
Mosbacher, Deidesheimer Herrgottsacker 1er lage, Germany	38,50
Giovanni Fattori, Pinot Grigio, Veneto, Italy	32,50
Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand	62,50

• WHITE- REFINED AND COMPLEX

Domaine Cheze, Marsanne, Rhône, France	45,00
Domaine Corsin, Saint Véran, Vieilles Vignes, Bourgogne, France	50,00
Domaine Hamelin, Chablis, Bourgogne, France	50,00
Domaine Hamelin, Chablis, Bourgogne, France	(37,5 cl) 27,50
Vasse Felix, Chardonnay, Margaret River, Australia	50,00
Terrazas, Reserva Chardonnay, Mendoza, Argentina	47,50

• WHITE- LIGHTLY SILKY

Château Rives Blanques, Odyssee, Chardonnay, Limoux, France	42,50
Roy-Thévenin, Montagny 1er cru, Bourgogne, Chardonnay, France	57,50
Roy-Thevenin, Montagny 1er cru, Bourgogne, Chardonnay France	(37,5 cl) 32,50
Springfontein, Chenin Blanc, Stanford, South-Africa	52,50

• ROSÉ WINES

Fratelli Zeni, Bardolino, Chiaretto Classico, Italy	3,95	22,50
Mas des Lauriers, Languedoc, Grenache, Cinsault, Syrah, France	5,50	30,00

• HOUSEWINES RED

Los Condes, Tempranillo, Spain	3,95	22,50
Les Grès, Grenache, Syrah, France	3,95	22,50
Les Romanes, Rousillon, Grenache, Syrah, France	5,50	30,00

• RED- LIGHT BODIED & FRUITY

Weingut Pittnauer, Zweigelt, Austria	37,50
Leyda 'Las Brisas' Single Vineyard, Pinot Noir, Chile	40,00
Massolino, Dolcetto d'Alba, Italy	37,50

• RED- REFINED & MEDIUM BODIED

Domaine Gasnier, Chinon, Cabernet Franc, Loire, France	37,50
Martin Wassmer, Spätburgunder, "Markgräflerland", Baden, Germany	42,50
La Planta, Ribera del Duero, Tempranillo, Spain	40,00
Colognole, Chianti Rufina, Italy	39,50
Château Ramafort, Cru Bourgeois, Cabernet Sauvignon, Merlot, Bordeaux, France	55,00
Château Ramafort, Cru Bourgeois, Cabernet Sauvignon, Merlot, Bordeaux, France (37,5 cl) ..	30,00

• RED- FULL BODIED

Bodegas Vallobera, Rioja "Reserva", Spain	50,00
Cape Moby, Reserve Blend, Stanford, South-Africa	52,50
Fabre Montmayou, Gran Reserva, Malbec, Argentina	52,50
Altos de José Ignacio 'Reserva', Tannat, Uruguay	49,50

• SWEET WINES

Trentham Estate 'Noble Taminga', Australia	7,00
Juan Gil Dulce, Monastrell, Spain	7,00
Romate, Pedro Ximénez Sherry, 'Cardenal Cisneros', Spain	7,00
Tschida, Cuvée Auslese, Burgenland, Austria	7,00

- Ask the waiter for the 'Sommelier Selection Menu'

• DOW'S PORT

Ruby	4,00
Tawny	4,00
White	4,00
Tawny 10 years old	7,00
Late bottled Vintage	7,00

• GIN & TONIC

Loopuyt Gin, tonic, lime, lemongrass	10,00
Bobby's Gin, Clementine tonic, orange, cloves	10,00
Tanqueray Ten Gin, tonic, grapefruit	10,00

• BEER-TAP

Brand (small)	2,50
Brand	2,90
Brand Weizen	4,25
Seasonal Beer (ask your waiter - prices starting at)	4,00
Affligem Blond	4,25

• BEER-BOTTLED

Duvel	4,50
Heineken 0.0 %	3,00
Brand Weizen 0.0 %	3,50
Affligem Double	4,50
Affligem Triple	5,00
Rochefort 10	6,50