



LUNCH MENU GRAND CAFÉ

OPENING HOURS

DAILY 11:30 - 17:00

PÂTISSERIE

PASTRIES FROM OUR OWN PÂTISSERIE

Apple pie with almond paste and whipped cream	4,95
Chocolate Prince (chocolate mousse with Groninger mixed spices)	4,95
Seasonal bakes (ask our staff)	4,95
2 Scones with jam and clotted cream	4,40
Chocolate bonbon or macaroon (per piece)	1,25

LUNCH

PRINSENHOF TRIO

(3 mini buns)

Smoked salmon with wasabi mayonnaise - mature cheese with baba ganoush - raw beef sausage	9,45
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BREAD

(CHOICE BETWEEN : MAIZE / MULTIGRAIN)

Smoked salmon with wasabi mayonnaise, wakame and crispy nori	10,75
Raw beef sausage with Amsterdam pickled onion, mature cheese and black pepper mayonnaise	8,75
Mature cheese with baba ganoush and artichoke	8,95

SANDWICHES

Club sandwich (chicken, bacon, cheese, tomato, cucumber and mayonnaise)	11,50
Croque Madame (ham, cheese and a fried egg)	8,00
Short rib, sauerkraut, cheese and mustard mayonnaise on spelt bread	9,00

CROQUETTES

1 Beef croquette with mustard and bread (white or brown)	4,75
2 Beef croquettes with mustard and bread (white or brown)	8,25
Shrimp croquettes (5pcs) served with toast and wasabi mayonnaise	9,65
Goat cheese croquettes (5pcs) served with toast and ginger mayonnaise	9,25

EGGS

Florentine (2 poached eggs, brioche bread, spinach, salmon and Hollandaise sauce)	11,75
Eggs Benedict (2 poached eggs, brioche bread, tomato, bacon and Hollandaise sauce)	10,25
Scrambled eggs served with smoked salmon and toast	10,50
3 Fried eggs with a choice of roast beef, ham, cheese or ham & cheese	8,75

SALADS

Beetroot with feta, pistache, rocket and pomegranate	9,00
Squid with grilled red pepper and '1000 island' mayonnaise	15,75
Caesar classic (anchovies, croutons and Parmesan cheese)	11,95
Caesar with chicken & egg (anchovies, croutons and Parmesan cheese)	15,25
Leg of confit duck with salad mesclun, beetroot and truffle mayonnaise	18,50
Catch of the day (fish) with salad mesclun, carrot and fennel	18,50

SOUPS

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

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

WARM DISHES

Cheeseburger (beef, mustard, ketchup, red onion, gherkin, cheese) served with French fries and salad	15,25
Hamburger (beef, 1000 island dressing, gherkin, bacon, egg) served with French fries and salad	16,25
Leg of duck with grape, pumpkin, pommes dauphine and garam masala sauce	22,50
Ravioli (5 pcs) with mushroom, pumpkin seed, balsamico dressing, rocket and Parmesan cheese	8,95

FORMULA 1 MENU

2 course menu served within the hour 24,50

DESSERTS FROM OUR OWN PÂTISSERIE

"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

PRINSENHOF TEAS FROM 14:30 UNTIL 17:00

AFTERNOON TEA; tea of choice*

Quiche & soup, sandwiches, scones and a selection of sweets	17,50
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HIGH TEA; glass cava and tea of choice*

Quiche & soup, sandwiches, scones and a selection of sweets	22,50
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* Tea by Newby: earl grey, assam, sencha, english breakfast, jasmin, masala chai, rooibos, strawberry & mango, verbena, camomile, fresh mint / fresh ginger

SNACKS

Bread with olive tapenade, olive oil and pesto	3,95
Portion Reypenaer cheese	3,95
Portion Groninger dried sausage	3,25
Coppa and Mattonella ham	6,95
Smoked almonds and 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/Espresso	2,70
Double Espresso	4,40
Cappucino/Espresso 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', Verdjo, 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, Odyssée, 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, Rousillion, 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

- Aks 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)	from 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