



DINNER MENU GRAND CAFÉ

OPENING HOURS

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

STARTERS

Salad of tomato varieties with mozzarella and basil	8,75
Squid salad with poached egg, French beans, olive, spring onion and capers ...	10,75
Cesar salad small (anchovies, croutons and Parmesan cheese)	7,75
Smoked cod salad with sweet & sour turnip and crispy skin	9,50
Raw beef sausage with Amsterdam pickled onion, mature cheese and black pepper mayonnaise	12,50
Goats cheese croquettes (5pcs) served with toast and ginger mayonnaise	8,70
Shrimp croquettes (5pcs) served with toast and wasabi mayonnaise	8,95
Antipasti - coppa, mattonella, olives, crudités, olive oil and pesto with bread..	14,00
Bread with olive tapenade, olive oil and pesto	3,75
Geay oysters (3 pcs)	9,50
Sardines in tin with Cesar mayonnaise and spelt bread	8,50

SOUPS served with bread & butter

Dashi broth with chicken, spring onion and gyoza	7,50
Groninger mustard soup with bacon (vegetarian possible)	7,25

SALADS (main course)

Catch of the day (fish) with salad mesclun, lamb's lettuce and spinach	17,75
Cesar salad classic (anchovies, croutons and Parmesan cheese)	11,25
Caesar with chicken and egg (anchovies, croutons and Parmesan cheese)	14,50
Leg of confit duck with salad mesclun, French beans, asparagus and truffle mayonnaise	17,75
Side order of French fries	2,95

MAIN COURSES

Catch of the day (fish) with spinach, French fries and Hollandaise sauce	21,50
Sea bass fillet with puffed sweet potato, raw vegetable salad and curry sauce	22,50
Hamburger (beef, '1000 island' dressing, gherkin, bacon, egg) served with French fries and salad	15,75
Cheeseburger (beef, mustard, ketchup, red onion, gherkin, cheese) served with French fries and salad	14,75
Veal cheek with fried prawns, asparagus and mashed potato	27,50
Flat Iron Steak (cooked medium) with salad, French fries and bearnaise sauce	23,50
Risotto with courgette, basil, pine kernel, olive crumble and rocket	17,75
Ravioli (9 pcs) with mushrooms, rocket and Parmesan cheese	14,75
Leg of duck with sugar beans, string beans and pommes dauphine	21,75
Lobster half Thermidor (warm) au gratin with Gruyère cheese	22,50
Lobster whole Thermidor (warm) au gratin with Gruyère cheese	38,75

CHEF'S MENU

Three course seasonal menu 34,50
(our staff will inform you of today's menu)

DESSERTS from our own patisserie

Chocolate bonbon or macaroon (per piece)	1,10
"Sundae" with raspberry and vanilla	4,50
"Sundae cookie dough"	4,50
Jar with apple, crumble and white chocolate	7,00
Jar with chocolate, passion fruit & mango	7,00
Strawberries with merengue & vanilla cream	7,75
Crème Brûlée with red fruit and red fruit sorbet	7,50

SNACKS

Bread with olive tapenade, olive oil and pesto	3,75
Portion Reypenaar cheese	3,75
Portion Groninger dried sausage	3,00
Coppa & Mattonella ham	6,75
Smoked almonds & olives	4,50
'Bitterballen' (deep fried round croquettes filled with beef ragout) (7pcs)	6,50
Shrimp croquettes (5pcs)	8,75
Goat cheese croquettes (5pcs)	8,50
Antipasti - coppa, mattonella, crudités, olives, olive oil and pesto with bread..	14,00
Prinsenhof Platter - smoked almonds, olives, dried sausage, Reypenaar and beef croquettes (3pcs)	14,00

DRINKS

• WARM DRINKS

Coffee/Espresso	2,50
Double Espresso	4,20
Cappucino/Espresso macchiato/Caffè latte	2,90
Latte macchiato	3,90
Decafinated	2,50
Coffee specialities Irish/Italian/Spanish	7,50
Pot of tea (Newby): earl grey, assam, sencha, english breakfast, jasmin, masala chai, rooibos, strawberry & mango, verbena, camomile, fresh mint/ fresh ginger	3,50

• 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	3,00
Orange juice (fresh)	small/large 2,75/5,00
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

Granbazan, Albarino, Etiqueta Verde, Galicia, Spain	42,50
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 Blanches, 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, Chianti 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
Vincent Morey, Bourgogne rouge, Pinot Noir, France	45,00
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
Paxton "AAA", Shiraz Grenache, Australia	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	3,80
Tawny	3,80
White	3,80
Tawny 10 years old	7,00
Late bottled Vintage	7,00

• 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
Erdinger alcohol free	3,50
Affligem Double	4,50
Affligem Triple	5,00
Rochefort 10	6,50

• GIN & TONIC

Loopuyt Gin, tonic, lime, lemongrass	9,00
Bobby's Gin, Clementine tonic, orange, cloves	9,00
Tanqueray Ten Gin, tonic, grapefruit	9,00