



LUNCH MENU GRAND CAFÉ

OPENING HOURS

DAILY 11:30 - 17:00

PÂTISSERIE

PASTRIES FROM OUR OWN PÂTISSERIE

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|---|------|
| Apple pie with almond paste and whipped cream | 4,25 |
| Chocolate Prince (chocolate mousse with Groninger mixed spices) | 4,25 |
| Seasonal bakes (ask our staff) | 4,25 |
| 2 Scones with jam and clotted cream | 4,25 |
| Chocolate bonbon or macaroon (per piece) | 1,10 |

LUNCH

PRINSENHOF TRIO

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| (3 mini buns) | |
| smoked salmon - raw beef sausage - goat cheese with grilled vegetables | 8,95 |

BREAD

(CHOICE BETWEEN : WHITE / MULTIGRAIN)

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| Smoked salmon with za'atar mayonnaise, black sesame and cucumber | 9,75 |
| Raw beef sausage with Amsterdam pickled onion, mature cheese and basil mayonnaise | 8,00 |
| Goat cheese with grilled vegetables and ginger mayonnaise | 8,95 |
| Herring salad with apple, red onion and capers on spelt bread | 9,00 |

SANDWICHES

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| Club sandwich (chicken, bacon, cheese, tomato, cucumber and mayonnaise) .. | 10,50 |
| Croque Madame (ham, cheese and a fried egg) | 7,75 |

CROQUETTES

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| 1 Beef croquette with mustard and bread (white or brown) | 4,50 |
| 2 Beef croquettes with mustard and bread (white or brown) | 8,00 |
| Shrimp croquettes (5pcs) served with toast and wasabi mayonnaise | 8,95 |
| Goat cheese croquettes (5pcs) served with toast and ginger mayonnaise | 8,70 |

EGGS

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| Florentine (2 poached eggs, brioche bread, spinach, salmon and Hollandaise sauce) | 10,75 |
| Eggs Benedict (2 poached eggs, brioche bread, tomato, bacon and Hollandaise sauce) | 9,50 |
| Scrambled eggs served with smoked salmon and toast | 9,75 |
| 3 Fried eggs with a choice of roast beef, ham, cheese or ham & cheese | 8,00 |

SALADS

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| Tomato varieties with mozzarella and basil | 8,75 |
| Squid with poached egg, French beans, olives and capers | 10,75 |
| Caesar classic (anchovies, croutons and Parmesan cheese) | 11,25 |
| Caesar with chicken & egg (anchovies, croutons and Parmesan cheese) | 14,50 |
| Leg of confit duck with salad mesclun, French beans, asparagus and truffle mayonnaise | 17,75 |
| Catch of the day (fish) with salad mesclun, lamb's lettuce and spinach | 17,75 |

SOUPS

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

FRUITS DE MER

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|--|-------|
| Sardines in tin with Caesar mayonnaise and spelt bread | 8,50 |
| Geay oysters (3 pcs) | 9,50 |
| Lobster half Thermidor (warm) au gratin with Gruyère cheese | 22,50 |
| Lobster whole Thermidor (warm) au gratin with Gruyère cheese | 38,75 |

WARM DISHES

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| Cheeseburger (beef, mustard, ketchup, red onion, gherkin, cheese) served with French fries and salad | 14,75 |
| Hamburger (beef, 1000 island dressing, gherkin, bacon, egg) served with French fries and salad | 15,75 |
| Leg of duck with sugar beans, string beans and pommes dauphine | 21,75 |
| Ravioli (5 pcs) with mushroom, rocket and Parmesan cheese | 8,25 |

FORMULA 1 MENU

2 course menu served within the hour

24,50

DESSERTS FROM OUR OWN PÂTISSERIE

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| "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 |

PRINSENHOF TEAS FROM 14:30 UNTIL 17:00

AFTERNOON TEA; tea of choice*

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| Quiche & soup, sandwiches, scones and a selection of sweets | 15,75 |
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HIGH TEA; glass cava and tea of choice*

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|---|-------|
| Quiche & soup, sandwiches, scones and a selection of sweets | 19,95 |
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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

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|---|------|
| Bread with olive tapenade, olive oil and pesto | 3,75 |
| Portion Reypenaar cheese | 3,75 |
| Portion Groninger dried sausage | 3,00 |
| Coppa and Mattonella ham | 6,75 |
| Smoked almonds and 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 |

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| 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

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|--|------|
| 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, jasmín, masala chai, rooibos, strawberry & mango, verbena, camomile, fresh mint/ fresh ginger | 3,50 |

• SODAS (bottle)

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| 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

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|---------------------------------|-------|--------|
| 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

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|--|------|-------|
| 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

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|---|-----------------|
| 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

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

• ROSÉ WINES

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

• HOUSEWINES RED

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|---|------|-------|
| 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

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| 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

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| 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

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|--|-------|
| 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

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|--|------|
| 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

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| Ruby | 3,80 |
| Tawny | 3,80 |
| White | 3,80 |
| Tawny 10 years old | 7,00 |
| Late bottled Vintage | 7,00 |

• BEER-TAP

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|---------------------------------------|-----------|
| 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

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| Duvel | 4,50 |
| Erdinger alcohol free | 3,50 |
| Affligem Double | 4,50 |
| Affligem Triple | 5,00 |
| Rocheft 10 | 6,50 |

• GIN & TONIC

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