

## STARTERS

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### **CHAMPIGNON**

*vegetarian*

wintertruffle - mascarpone - chestnut - hazelnut  
14,50

### **LOBSTER**

fennel - pistachio - trufflecheese - crouton  
19,50

### **DUCK LIVER TERRINE**

venison - blueberry - brioche - nuts  
17,00

### **OYSTERS**

Geay oysters no. 3 - half a dozen  
19,50

## IN-BETWEEN COURSES

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### **FOIE**

dashi - beetroot - Jamaican pepper - macadamia  
17,00

### **KALE**

*vegetarian*

potato - onion - mustardseed - rösti  
14,50

### **HALIBUT**

mussel - fennel - bisque - cucumber  
16,00

## MAIN COURSES

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### **COD**

chicory - mustard - dandelion - seeds  
26,00

### **POULET NOIR**

polenta - sprouts - celeriac - truffle  
28,00

### **LIVAR**

pork belly - black pudding - Jerusalem artichoke - squash  
23,50

### **SALSIFY**

*vegetarian*  
black garlic - leeks - potato - thyme and sage  
21,00

## **"EXPERIENCE MENU"**

starter - main course - dessert  
40,00

### 5-COURSES

starter - intermediate - intermediate - main course - dessert  
57,50

### 7-COURSES

starter - intermediate - intermediate - intermediate - main course - cheese - dessert  
72,50

cheese instead of dessert supplement 5,00 p.p.

It is possible to serve matching wines with the menu  
For parties of 7 people and more we serve a set menu.

## DESSERTS

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### **RUBY**

ruby chocolate - blood orange - pink pepper  
10,00

### **BEETROOT**

chocolate - beetroot - buttermilk  
9,50

### **MANGO**

coconut - lime - passion fruit  
9,50

### **CHEESE FROM CHEESE SHOP 'VAN DER LEY'**

selection of cheeses  
14,50

*Prinsenhof Groningen works with all 14 allergens. When you have an allergy  
please notify our waiting staff.*