



Open all year round!

Lunch 12 AM - 5 PM
Dinner 5 PM - 9 PM



Princenhof

SINDS 1939

Share your moments!



Do you have allergies, special requirements or little time? Please notify us in advance so that we can take your wishes into account.

Welcome

On behalf of our entire team,
we wish you a tasty stay!

B. Kamminga Host
T. Kooistra Head Chef

Aperitif

Cava MVSA	6,00
Kir Royal with Cava MVSA	9,50
Champagne Castelnaud Brut Réserve (0,75l)	85,00
Aperol Spritz	9,50
Limoncello Spritz Lime and mint	9,50
Cocktails, choice of: Pornstar martini or Mojito or Espresso martini	9,50
Mocktails, choice of: Spicy Mule or Mojito or Passion fruit	8,50

Main course salad

served with bread and butter

Smoked chicken with cucumber, tomato, pickle, celery, apple, nachos and curry-garlic mayonnaise	19,00
Salmon and prawns with sweet and sour cucumber, snack tomato, capers, red onion marmalade and chive mayonnaise	19,50
Choggia beet with beans, cauliflower florets, walnuts, soy beans, snack tomatoes and raspberry vinaigrette	18,50

Starters

Break bread with herb butter, curry aioli and hummus (also possible for 2 persons + 3.50)	8,50
Smoked steak carpaccio on crème fraîche with mesclun lettuce, cherry tomatoes, Parmesan cheese and truffle mayonnaise	14,25
Smoked salmon tompouce with traditional cold-smoked salmon, chive mayonnaise, red onion marmalade and a Dutch shrimp croquette	14,75
Vegetables and more cucumber gazpacho, coconut curry bitterball and a tartare of candied choggia beet with mustard caviar	14,50
It foargesetsje Tasting consisting of mustard soup, Frisian traditional smoked beef ribeye with cream pate and a bitterbal of spicy Wâldpyk	14,50

Soups

Cucumber gazpacho cold soup with herb oil and sweet and sour fennel	8,25
Wartenster mustard soup with spring onion and Frisian bacon	8,25
Smoked eel soup with smoked trout flakes and spring onion	9,25
Soup of the day with suitable garnish	8,25

Main Courses

Pork tenderloin on a cream of celeriac, vegetables and a coconut-pepper sauce	26,75
Black Angus steak with a rosemary-sage gravy (optional with 4 fried peeled prawns + 5.00)	28,75
Wâldpyk chicken thighs with ratatouille and a Thai coconut curry sauce	26,50
Bourguignon D'Agneau stew with lamb tenderloins and kimchi	29,75
Vegetarian dish of the week daily price with suitable garnish	daily price
Portobello filled with vegetables and vegan feta with a crispy celeriac steak and pepper sauce	24,50
Frittata filled with vegetables accompanied by green asparagus, wild rice and crème fraîche	24,50
Sea bass fillet with spinach, sun tomatoes and salsa verde	28,50
Cod fillet with stir-fried vegetables and lemon-butter sauce	28,50
Fish of the day daily price with suitable garnish	daily price

Main courses are served with warm vegetables, fries, mayonnaise, compote and raw vegetable salad.
Supplements possible 3,50 per bowl, extra mayonnaise 0,75

For the small appetite

Adjusted portions

Soup from the menu (off choice) smoked eel soup + 1,00	
+ Wâldpyk chicken thighs with ratatouille and a Thai coconut curry sauce	
or	
Beef chuck slow cooked with a rosemary-sage gravy	
or	
Sea bass fillet with spinach, sun tomatoes and salsa verde	
+ Strawberry dessert with red velvet cake, yogurt-strawberry mousse and strawberry sorbet ice cream	
3 - courses	35,75
2 - courses	30,75
Main course	23,75

Frisian menu

It foargesetsje Tasting consisting of mustard soup, Frisian traditional smoked beef ribeye with cream pate and a bitterbal of spicy Wâldpyk	
Smoked eel soup with smoked trout flakes and spring onion	
Bourguignon D'Agneau stew with lamb tenderloins and kimchi	
Berenburg caramel panna cotta with ice cream from Fryske dûmkes, blueberries and whipped cream	
4 - courses	53,50
3 - courses	46,50

Desserts

Berenburg caramel panna cotta 10,25 with ice cream from Fryske dûmkes, blueberries and whipped cream	10,25
Strawberry dessert 10,25 with red velvet cake, yogurt-strawberry mousse and strawberry sorbet ice cream	10,25
Dame blanche 9,50 vanilla ice cream, chocolate mousse, whipped cream and hot chocolate sauce	9,50
Coffee Princenhof 9,50 coffee or tea with various sweets Frisian, Irish, French, Italian, Spanish or Licor 43 coffee + 5.00	9,50
Sorbet Princenhof 9,50 fresh fruits with vanilla ice cream, strawberry sorbet ice cream and whipped cream	9,50
Regional cheeses 14,50 with Frisian sûkerbôle brioche and fig marmalade	14,50

Coffee specialities

Irish coffee 8,50 with Jameson whiskey	8,50
French coffee 8,50 with Grand Marnier	8,50
Italian coffee 8,50 with Amaretto	8,50
Spanish coffee 8,50 with Tia Maria	8,50
Licor 43 coffee 8,50 with liqueur from Cartagena, Spanje	8,50
Frisian coffee 8,50 with beerenburg Boomsma, Joustra or Sonnema	8,50
Espresso martini 9,50	9,50



Looking for a tasty gift?
Give a Princenhof gift voucher!
Choice between €10, €25 or €50
(available at the front office)

Vegetarian (possible)

Vegan