Varying menu

13 May to 24 May

Starters

*	Burrata with coeur de boeuf, fresh beetroot and honey pearls	€ 16.50
	Sea bass tartare with pico de Gallo mango chutney and sweet and sour cucumber	€ 16.50
	Iberico ham with figs, lime curds and sherry dressing	€ 16.50

Soups

*	Broccoli soup with spring onion and crème fraîche	€ 9.50
	Pepper soup with basil and olive oil	€ 9.50

Main courses

*	Stuffed zucchini with goat cheese, ratatouille and pesto dressing	€ 28.50
	Pork cheek with slowly cooked pork belly, seasonal vegetables and a calvados gravy	€ 28.50
	Mackerel with antiboise, green asparagus and candied carrot	€ 28.50

Desserts

White chocolate mousse with marinated pineapple and yoghurt crumble	€ 12.50
Filled tartelettes with vanilla cream, raspberry and ruby chocolate	€ 12.50

Chef's suggestion *please see blackboard*	€ 34.50

* = vegetarian

Universiteit Leiden