

Varying menu

5 Oct. to 16 Oct.

Starters

- * Crispy aubergine mini burger, BBQ sauce, cheddar, quail's egg and côte de boeuf.....€ 13.50
- Mackerel brandade with brioche toast, cucumber salsa and little gem.....€ 14.50
- Stuffed quail, salsa verde, cauliflower couscous and saffron mayonnaise.....€ 14.50

Soups

- * String bean bouillon, chiffonade of green vegetables and herbs.....€ 8.75
- Creamy fish soup with saffron and fruits de mer.....€ 8.75

Main courses

- * Roasted raf tomato, burrata, purple pesto, crispy bruschettas.....€ 22.50
- Salmon fillet confit, beet risotto, asparagus and basil beurre blanc.....€ 27.50
- Veal sweetbreads and cheek, fried mustard and a cavolo nero stew.....€ 28.50

Desserts

- Coconut and lime tarts, sea-buckthorn berry and pineapple skewer.....€ 9.80
- Crème brûlée of dark chocolate and coffee mousse.....€ 9.80
- * **Vegetarian chef's suggestion** *please see blackboard*.....€ 27.50
- Chef's suggestion** *please see blackboard*.....€ 35.00

* = vegetarian



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