

Starters

- * Stuffed courgette flowers, fresh ewe's cheese, figs-tomato sauce and curry hummus.....€ 14.00
- Fresh vitello with a tuna-gherkin crème and salsa verde of crispy capers.....€ 15.50
- Peking duck rolls, avocado tartlet, hoisin and sesame dip€ 15.50

Soups

- * Watercress velouté.....€ 8.75
- Soto ayam, quail egg and bean sprouts.....€ 8.75

Main courses

- * Rendang made from sweetheart cabbage, bavarois of basmati rice and plantain.....€ 23.50
- Confit of salmon, fennel risotto, asparagus and beetroot crème.....€ 28.50
- Hotdog with merguez sausage, acar of red cabbage and cucumber and bbq-sauce.....€ 29.50

Desserts

- Pear pastila, rose water and rose mousse with nougatine and anise syrup.....€ 9.80
- Sous vide banana with coconut custard and Blue Curacao pearls€ 9.80
- * **Vegetarian chef's suggestion** *please see blackboard*.....€ 36.50
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* = vegetarian



Universiteit
Leiden