

Starters

- * Tarte tatin of red onion with red acar and lettuce.....€ 14.00
- Classic steak tartare of veal, poached egg yolk, garnishes and sourdough bread.....€ 15.50
- Japanese escabeche, sweet and sour cucumber, ginger and gin and tonic foam.....€ 15.50

Soups

- * Watermelon and rose soup€ 8.75
- Romanesco and curry coconut soup.....€ 8.75

Main courses

- * Root vegetable fritters, roasted beetroot, Greek risotto and minty yoghurt.....€ 23.50
- Grilled tuna, asparagus beans, potato cakes and spicy garlic sauce.....€ 28.50
- Lebanese lamb racks, okra and artichoke, herb couscous and pomegranate sauce€ 29.50

Desserts

- Blancmange with chocolate mousse, coffee crumble and gingersnaps.....€ 9.80
- Lemon Pie, pure ganache and fruit marshmallow.....€ 9.80
- * **Vegetarian chef's suggestion** *please see blackboard*.....€ 36.50
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* = vegetarian



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