

## Starters

- \* Rhubarb terrine, green asparagus and rose water mousse.....€ 14.00
- Cauliflower mousse, scallops and vanilla mayonnaise .....€ 15.50
- Rillette of duck with sugar-loaf, figs and blackberry compote.....€ 15.50

## Soups

- \* Pumpkin soup with smoked paprika .....€ 8.75
- Japanese oxtail soup with wontons and miso.....€ 8.75

## Main courses

- \* Wild mushroom strudel, parsnip cream, blue cheese and pistachio .....€ 23.50
- Monkfish, corn mousseline, Amsterdam fat (young lamb's lettuce), purslane, .....€ 28.50  
beurre blanc with poppy seed
- Kassler pork, Romanesco cream, roasted celeriac, pommes carrées and .....€ 29.50  
cardamom sauce

## Desserts

- Lime bavaois, lime mousse, lemon curd and chocolate spiral.....€ 9.80
- Soup of stewed pear, terrine of white chocolate mousse and aniseed, madeleines .....€ 9.80
- \* **Vegetarian chef's suggestion** *please see blackboard*.....€ 36.50
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\* = vegetarian



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