

Starters

- * Indian 'fritto misto' with green chutney and mango compote€ 14.00
- Classic escargots in herb cream covered in puff pastry€ 15.50
- Roulade of smoked beef, sampler of beetroot, goat cheese, pecan nougatine and.....€ 15.50
sumak yoghurt

Soups

- * Porcini mushroom and Kikkoman soy sauce broth.....€ 8.75
- Thick rich pea soup with eel.....€ 8.75

Main courses

- * Falafel hamburger on sesame bread, baba ganoush, labneh, fries and coleslaw€ 23.50
- Red bream with chorizo-oil, tarte tatin of vegetables and broad beans.....€ 28.50
- Stuffed quail with apricots and mushrooms, bulgar wheat and cassia sauce.....€ 29.50

Desserts

- Sweet curd tartlets, stewing pear, lemon pearls and white chocolate drops€ 9.80
- Macaroon crème brûlée with white chocolate mousse and matcha€ 9.80
- * **Vegetarian chef's suggestion** *please see blackboard*.....€ 36.50
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* = vegetarian



Universiteit
Leiden