

# Varying menu

5 Sept. to 16 Sept.

## Starters

- \* Spring rolls, coriander, cucumber and avocado, sesame dip and Asian pesto.....€ 14.50
- Linguini aglio e olio with fruits de mer and shellfish.....€ 15.50
- Bulgogi salad, thinly cut sirloin steak, kimchi and 5 spices mayonnaise .....€ 15.50

## Soups

- \* Laksa lemak with soy beans, bean sprouts and bamboo shoots.....€ 8.75
- Bouillabaisse with tomato, saffron and baby potatoes .....€ 8.75

## Main courses

- \* Moroccan cauliflower, broad beans, celeriac, cress and ras el hanout.....€ 22.50
- Saltimbocca of monkfish and San Daniele ham, cauliflower mash and Colombo curry.....€ 27.50
- Lebanese lamb racks, okra, artichoke, herb couscous and pomegranate juice.....€ 28.50

## Desserts

- Pastel de nata, lavender, walnut and yoghurt.....€ 9.75
- Panna cotta of white chocolate and coconut with pineapple and.....€ 9.75
- red pepper marmalade

**Chef's suggestion** *please see blackboard* .....€ 29.50

\* = vegetarian



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