**Varying menu**

4 Nov. to 15 Nov.

**Starters**
- Parsnip tartlet, chipotle mayonnaise and red cabbage salad.................................€ 13.50
- Salade niçoise with grilled Albacore tuna, candied Ratte potatoes,..........................€14.50
green beans and Taggia olives
- Partridge pâté, cranberry compote, fried radicchio and pistachio............................€ 14.50

**Soups**
- Pumpkin soup, smoked paprika and crème fraîche.................................................€ 8.75
- Clear game soup with garnish of crêpes and guinea fowl........................................ € 8.75

**Main courses**
- Wild mushroom tartlet, four-minute eggs, spinach and Grana Padano....................... € 22.50
- Norwegian cod, sauerkraut, Madeira jus and chorizo crisps................................. € 27.50
- Saddle of venison, sprouts with chestnut crème, stewed pear and............................ € 28.50
gingerbread crisp

**Desserts**
- Trifle made of eggnog, chocolate cake, brandied raisins and clotted cream.......... € 9.80
- Yoghurt panna cotta with tangerine and cardamom with........................................€ 9.80
  a red fruit chutney and gingersnaps

**Chef’s suggestion please see the blackboard.......................................................... € 35.00**

* = vegetarian

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