Varying menu
25 June to 13 July

Starters

★ Spinach salad, goat’s cheese snaps, tutti frutti, hazelnuts and watermelon € 13,50
Sushi bowl with radish, avocado, shiso, mango, marinated salmon and sesame sauce € 14,50
Escargots in saffron under a puff pastry cap € 14,50

Soups

★ Cucumber, avocado and mint gazpacho € 8,50
Tunisian lamb and tomato soup € 8,50

Main courses

★ Beetroot in salt crust, beetroot ravioli, feta-basil risotto and olive tapenade € 20,50
Wild sea bass and chorizo, tomato and aubergine tarte tatin, borlotti beans € 26,50
Rib of Baambrugge piglet, pork belly, roasted onion, pommes carrées € 27,50

Desserts

Caramel, coffee and chocolate flavoured cake with puffed rice and poached wild apricot € 9,50
Raspberry, hibiscus and rose hip bavarois with coconut marshmallow € 9,50

Quick lunch see blackboard € 27,50
★ = vegetarian

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