

## Starters

- \* Panna cotta of cabrales (goat cheese), beetroot and cauliflower, tutti compote and.....€ 14.00  
bruschetta
- Scallops with black pudding, baked apple, pancetta and green pea crème .....€ 15.50
- Tartare of venison from Amsterdam fallow deer with raspberry, balsamic vinegar, .....€ 15.50  
popcorn and croutons

## Soups

- \* Velouté of puffed celeriac and hazelnut.....€ 8.75
- Chicory soup with ham and quail egg.....€ 8.75

## Main courses

- \* Shakshuka with poached egg, pearl couscous, roasted cabbage and za'atar.....€ 23.50
- Red snapper, dobi, corn fritters and a mango and pepper chutney.....€ 28.50
- Braised venison, red cabbage, rösti bites and spicy gravy.....€ 29.50

## Desserts

- Persian rice pudding, cardamom-rose water, blood orange and crispy praline .....€ 9.80
- Stewed pear, barley in currant juice and chocolate crème brûlée.....€ 9.80
- \* **Vegetarian chef's suggestion** *please see blackboard*.....€ 36.50
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\* = vegetarian



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