

## Starters

- \* Beetroot tartare with goat cheese, honey and green pistachio .....€ 16.50
- Scallop and black pudding with paprika cream and green asparagus tops .....€ 17.50
- Beef tataki with Tomasu dressing, caramelized onion and grilled little gem .....€ 17.50

## Soups

- \* Fennel and carrot soup with finely chopped vegetables .....€ 10.10
- Japanese miso soup, with shrimps and pointed cabbage .....€ 10.10

## Main courses

- \* Roasted turnip with poached egg, truffle oil, grilled vegetables and tarragon  
Hollandaise sauce .....€ 29.95
- Fillet of Skrei back, sauerkraut, grilled carrot and smoked beurre blanc .....€ 29.95
- Duo of veal cheek and veal oyster, garlic gravy, potato gratin and baby corn .....€ 29.95

## Desserts

- Syrup waffle parfait with fermented cardamom, roasted white chocolate ganache and  
mousse of red fruit .....€ 12,05
- Poached pear with almond paste, cinnamon ice cream and oreo crumble.....€ 10.05

\* = vegetarian



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