Varying menu

15 Nov. to 26 Nov.

Starters
★ Bitter salad with cress and edible flowers, wild mushrooms, pistachio and truffle ..........€ 14.00
Scallop and black pudding, baked apple, crispy pancetta and creamed peas .................€ 15.50
Mini hamburger with crispy aubergine, bbq sauce, cheddar cheese, quail’s egg and ..........€ 15.50
coeur de boeuf tomato

Soups
★ Lebanese sweet potato soup ..........................................................................................€ 8.75
Clam chowder with fennel and mussels .........................................................................€ 8.75

Main courses
★ Pumpkin pie, roasted purple carrot, pine nut oil and potato pancakes .......................€ 23.50
Halibut and clams, confit of sauerkraut with citrus and saffron ...................................€ 28.50
Pot-au-feu from Brandt & Levie, Charlotte potato, runner beans and parsley cream .......€ 29.50

Desserts
Nougat tart, stewed pear and hazelnut sauce .................................................................€ 9.80
Almond pastries, kumquat, chocolate galettes with tarragon and sea salt ....................€ 9.80

★ Vegetarian chef’s suggestion please see blackboard ................................................€ 36.50
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★ = vegetarian

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