



GROUP DINING

For parties up to 26 guests we have a separate area for group dining. Sunday through Thursday we have room for groups up to 40 guests.

For parties over 10 guests we must limit your choice somewhat.

How does it work?

1. You choose one of our group menu's below 2 days in advance
2. At the dinner table all guests choose from this menu the starter, main and dessert they wish
3. We have vegetarian options for every menu, just ask the service
4. Guests with special diets or allergies are requested to contact us in advance



FORBIDDEN MENU €20

Garden pea soup
or
Salad with chicken thighs

Tortilla with spinach and
several sorts of fish
or
Pork ribeye with
teriyaki sauce

Sweet dessert
or
Coffee/tea



CONDONED MENU €27,50

Red card
carpaccio of beef with
basil mayonnaise,
mixed seeds, bacon, rocket and
parmesan cheese

or
Scapegoat
tompouce of goat cheese, with
roasted cherry tomatoes and
mango

Masquerade
cod fillet with a crust of curry,
with oriental vegetables and
hoisin-white wine sauce

or
Stick it up
chicken thighs marinated in
honey, sesame and lemon on a
skewer of lemongrass with
roasted beetroot and mustard
mayonnaise

or
Good citizen
burger of garden peas and corn
with tzatziki and onion rings
(vegetarian)

Sweet as pie
rhubarb-date tarte with
yogurt ice cream
or

Fire hazard
white chocolate crème brulée
with passion fruit sorbet



APPEAL €32

Not a leg to stand on
salad of small potatoes with
roasted leg of lamb and samphire
or

Go up in smoke
smoked salmon with yogurt-dill
foam and orange marinated turnip
or

Civil rights?
small veal burger, sweet potato
chips and lobster mayonnaise
or

Scapegoat
tompouce of goat cheese, roasted
cherry tomatoes and mango

Topcriminal
grilled organic steak of beef with
stir fried vegetables and
creamy pepper sauce
or

Thick as thieves
grilled thick skirt of veal with green
asparagus, asparagus cream and
sage gravy
or

Criminal record
tortilla with spinach, salmon, king
prawns and herb butter
or

Smoke screen
sweet potato, grilled green
asparagus, camembert and
smoked hazelnut crumble
(vegetarian)

Stiff conversation
cheese plate with fig bread
or

Forbidden fruit
coconut-strawberry panna cotta
with coconut macaroons,
marinated strawberries and
strawberry sorbet
or

Smooth talker
cake of white chocolate, green tea
and ginger, with raspberry mousse
and nougat ice cream



CONTACT DETAILS

**Restaurant
Verboden Toegang**

Kaiserstraat 7
Leiden

verbodentoeegang.nl
restaurant@verbodentoeegang.nl

tel. 071-5143388



For information on
canal tours by boat
see:
verbodentoeegang.nl/
groepsdiner-leiden/