



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

Puffed pepper soup
or
Spinach salad with
smoked trout

Curry with several sorts of fish
or
Pork rack with sauce
of puffed garlic

Sweet dessert
or
Coffee/tea



CONDONED MENU €27,50

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

or
Muscleman
spinach salad with grilled
aubergine, pine nuts, feta
cheese, peas and oregano
dressing

Piracy
pan fried sea wolf with pesto
sauce, roasted corn, haricots
verts and turnip

or
Pickpocket
roll of chicken thighs stuffed with
Parmesan cheese and sage,
wrapped in pancetta, with
spinach and sauce of fresh
tomatoes

or
Spicy conversation
madrass curry with paksoi,
cauliflower and baby corn with
coriander rice and papadums
(vegetarian)

Smooth talker
panna cotta of gin-tonic with
cucumber sorbet and lime crisps

or
Fire hazard
white chocolate crème brûlée
with coconut ice cream



APPEAL €32

A sting in the tail
little gem salad with crayfish,
Jalapeño pepper, corn, nacho
chips and lemon mayonnaise
or

False pretenses
Parma ham with celery, a soup of
cantaloupe melon and foam of
Parmesan cheese

or
Speed limit
our famous escargots in herb
butter, au gratin with blue cheese

or
Krachtpatser
spinach salad with grilled
aubergine, pine nuts, feta cheese,
peas and oregano dressing

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

or
Big catch
grilled Albacore tuna with oriental
vegetables and soy syrup

or
Onderbuikgevoelens
Iberico bacon and kingprawns with
puffed pepper mayonnaise and
summer hotchpotch

or
Green as grass
spaghetti with lemon oil, green
asparagus, figs, rocket lettuce and
mascarpone with harissa
(vegetarian)

Stiff conversation
cheese plate with fig bread

or
Forbidden fruit
strawberry cheesecake with
crumble of white chocolate and
macadamia nuts and champagne
ice cream

or
Tit for tat
brownie with pineapple mousse
and caramel-nut ice cream



CONTACT DETAILS

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