



GROUP DINING

For parties up to 27 guests we have a separate area for group dining. Sunday through Thursday we have room for groups up to 44 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



CONDONED MENU €28,50 3 COURSES

Red card

carpaccio of beef with mixed seeds, bacon, Parmesan cheese, rocket and mayonnaise of sun-dried tomatoes

or

Scapegoat

goat cheese mousse with carrot and zucchini ribbon salad with a cream of beet, beet bacon and hazelnuts

Juvenile delinquent

veal stew with sweet potato, cherry tomato, spring onion, peas and a smoked garlic pea puree

or

Phishing

cod with quinoa spaghetti, smoked beetroot cream, stir-fried cabbage and mango papaya sauce

or

Humble pie

quiche of broad beans, peas, green asparagus, oyster mushroom and Parmesan cheese with a cep sauce and red onion compote

Reverse burden of proof

vegan rhubarb tarte tatin with rhubarb compote, elderberry foam and raspberry ice cream

or

Fire hazard

white chocolate crème brulée with ice cream



APPEAL €33 3 COURSES

Smoke out

home smoked chicken thighs with corn cream, roasted baby corn, spicy popcorn, jalapeño and red wine dressing

or

Bigamy

tuna fillet americain with roast beef, fried capers, brioche toast and mustard mayonnaise

or

Shell game

crab burger with samphire and citrus mayonnaise

or

Lettuce testamentary

lettuce soup with ras el hanout mascarpone

Topcriminal

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

or

Turf war

slow cooked pork belly with apple syrup, fried prawns and a spicy ratatouille with chickpeas

or

Armed and dangerous

halibut fillet with black olive crust, razor blades with mint, red onion and tomato salsa and white wine lime sauce

or

In a stew

stew of red lentils, onion, pepper, tomatoes, eggplant, zucchini and feta, served with focaccia and a fried egg

Stiff conversation

several sorts of cheese with fig compote and fig nut bread

or

Slick as a whistle

raspberry cream tarts with green apple ice cream and raspberry gel

or

Armory

mango cheesecake with yoghurt ice cream



IN CASSATION €42,50 4 COURSES

On probation

a tasting of cold starters

Speed limit

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

or

Shell game

crab burger with samphire and citrus mayonnaise

Jewel heist

grilled tuna and scallops with lobster mayonnaise and green asparagus cream

or

Crown witness

grilled bavette with crispy sweetbread, green asparagus and black garlic mayonnaise

Stiff conversation

several sorts of cheese with fig compote and fig nut bread

or

Armory

mango cheesecake with yoghurt ice cream

Kaiserstraat 7 - Leiden

verbodentoeegang.nl

restaurant@verbodentoeegang.nl

tel. 071-5143388

