



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 truffle mayonnaise
or

Legal grounds

marinated lentils and mushrooms with cranberries and goat cheese mousse

Smuggler

wintery beer stew with potato leek pie and caramelized chicory
or

Wanderer

skrei fillet with breadcrumb crust with a hint of cinnamon, winter carrot and winter carrot ribbons
or

Ganging

vegetable pie with broccoli, cauliflower, leek, zucchini, beetroot and endive with oat cream, hazelnuts and courgette ribbons

Batter-y

carrot cake with walnut crumble and orange ice cream
or

Fire hazard

white chocolate crème brûlée with ice cream



APPEAL €33 3 COURSES

Flight risk

smoked duck breast with apricot compote, roasted beetroot, beet chips and hazelnuts
or

Conspiracy theories

slow cooked pork belly and smoked halibut with miso cream and miso foam
or

Cybercrime

salmon rilette with wasabi prawn cracker, wakame and horseradish mayonnaise
or

Grounds for divorce

celeriac soup with celery and a mascarpone of celery root

Topcriminal

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

Smuggler

wintery beer stew with potato leek pie and caramelized chicory
or

Lucifer

prawns finished with spicy garlic-tomato cream with onion and green beans, served with foccacia
or

International law

black bean burger with babi pangang of salsify, little gem and soy mayonnaise on brioche bread

Stiff conversation

several sorts of cheese with fig compote and fig nut bread
or

Sweet revenge

macaroon mousse with apricot compote and cinnamon ice cream
or

Humble pie

terrine of chocolate and sweet potato fries, coconut grater, sweet potato foam and coconut 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

Half measures

prawns with pork belly, green asparagus and winter carrot cream

Piracy

skate wing fillet with riso pasta, puffed cherry tomato, green asparagus and shellfish sauce
or

Criminal organ-ization

stewed veal cheek with sweetbread and smoked onion- carrot stew

Stiff conversation

several sorts of cheese with fig compote and fig nut bread
or

Humble pie

terrine of chocolate and sweet potato fries, coconut grater, sweet potato foam and coconut ice cream

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