

# GROUP DINNER

For parties up to 27 guests, we have a separate area for group dining. From Sunday to Thursday we can even accommodate groups of up to 44 guests.

For parties over 10 guests, we must limit your choice somewhat. You will find the available group menus below.

## How does it work?

1. You choose one of our group menus below no later than two days in advance
2. At the dinner table, all guest choose from this menu a starter, main and dessert they'd wish to order
3. We have vegetarian options within each menu, just ask us!
4. People with special dietary requirements can best make this known when booking. This prevents disappointments and gives us the opportunity to make this work the best way possible.

## CONDONED MENU €28,50

3 COURSES

### Red card

carpaccio of beef with mixed seeds, bacon, Parmesan cheese, rocket and pesto mayonnaise

or

### Scapegoat

beet pancake with goat cheese mousse, old goat cheese, fried fig, hazelnut crunch, sweet and sour beetroot and haricot verts

### In a stew

chicken thigh stew with red wine, peas, eggplant, leek, mushrooms and served with green herb rice

or

### Cover up

halibut fillet with green mustard crust, old cheese sauce and vegetable mix with sweet potato

or

### Humble pie

vegan quiche with baby spinach, green asparagus, red onion, chestnut mushrooms, leek and cherry tomatoes, served with rocket salad

### That takes the cake

vegan carrot cake with vegan cream cheese topping, pistachio crumble and lychee ice cream

or

### Fire hazard

white chocolate crème brûlée with ice cream

## APPEAL €33,00

3 COURSES

### In the joint

house smoked salmon with crab biscuit and crayfish salad from a filo pastry, served with dill and lemon mayonnaise

or

### Slick as a whistle

homemade veal roast beef with tuna mousse, sourdough toast and caper mayonnaise

or

### Flight risk

smoked duck breast with grilled watermelon, tomato salsa, red onion, feta and mint mayonnaise

or

### Scornful behaviour

corn cream soup with spicy popcorn and chili flakes mascarpone

### Top criminal

grilled steak from Waards beef with stir-fried vegetables and creamy pepper sauce

or

### Siege of Leiden

pork tenderloin roll with Leiden cheese and pancetta, served with grilled green asparagus, green asparagus cream and sage sauce

or

### Self quarantuna

grilled tuna fillet with tuna cannelloni, zucchini ribbons, zucchini cream and shellfish sauce

or

### Jack of all trades

steamed bun with jackfruit in homemade BBQ sauce, curry mascarpone and leek salad

### Stiff conversation

cheese plate with fig bread

or

### Show your true colours

mango cheesecake with chocolate chip base, white chocolate mousse with pink pepper, mango ice cream and chocolate crumble

or

### Be a peach

strawberry peach trifle with rosemary mousse and hazelnut caramel crumble

## IN CASSATION €42,50

4 COURSES

### On probation

tasting of cold starters

### Scornful behaviour

corn cream soup with spicy popcorn and chili flakes mascarpone

or

### Shell game

fried scallops with pea cream, red chicory, pancetta crumble and saffron mayonnaise

### Self quarantuna

grilled tuna with tuna cannelloni, zucchini ribbons, zucchini cream and shellfish sauce

or

### Turn the other cheek

braised veal cheek with fried sweetbreads and port gravy, served with a stew of string beans and spring onion

### Stiff conversation

cheese plate with fig bread

or

### Show your true colours

mango cheesecake with chocolate chip base, white chocolate mousse with pink pepper, mango ice cream and chocolate crumble

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Do you have an allergy?  
Please let us know!



**VERBODEN TOEGANG**  
**RESTAURANT. ART.461.**