

# 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 40 guests.

For parties over 10 guests, we must limit your choice somewhat. You will find the available group menus below. All menu's include unlimited sparkling and still cooled and filtered water.

## How does it work?

1. You choose one of our group menus below no later than five days in advance
2. 2 days before the dinner we need to know the definitive amount of guests. This is the amount we charge.
3. At the dinner table, all guest choose from this menu a starter, main and dessert they'd wish to order
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 €38,00

3 COURSES

### Red card

carpaccio of beef with bacon, Parmesan cheese, mixed seeds, arugula and balsamic red onion dressing

or

### Rye for a rye

vegan goat cheese crème brûlée with maple syrup thyme gel, rye bread crisps, mustard caviar and red cabbage salad

### Rolled up gang

turkey rouleau with turkey bacon and cranberry cheese on a mash of sweet potato and cauliflower, served with mustard caviar and mustard gravy

or

### Cover up

winter cod, mussels, and prawns with white wine, herb cream cheese, Gruyère and baby carrots, served with cornbread

or

### Forgery

vegan cachapa with pulled eggplant, vegan blue cheese, pico de gallo and red cabbage

### A bad apple

warm vegan apple raisin crumble with cinnamon and vegan vanilla ice cream

or

### Fire hazard

white chocolate crème brûlée with ice cream

## APPEAL €42,00

3 COURSES

### Red card

carpaccio of beef with bacon, Parmesan cheese, mixed seeds, arugula and balsamic red onion dressing

or

### Danger of flight

salad with boar coppa, duck rillettes, roasted Brussels sprouts and blackcurrant compote

or

### Making a ra(di)sh decision

tostada with crayfish salad, roasted radish and avocado mousse

or

### Smack yolk

vegan steak tartare made from beetroot and Bellesud tomato with enoki mushrooms, carrot "yolk", and breadcrumb

### Top criminal

grilled steak with stir fried vegetables and creamy pepper sauce

or

### Rolled up gang

turkey rouleau with turkey bacon and cranberry cheese on a mash of sweet potato and cauliflower, served with mustard caviar and mustard gravy

or

### Cover up

winter cod, mussels, and prawns with white wine, herb cream cheese, Gruyère and baby carrots, served with cornbread

or

### Next of (pump)kin

Chaumes muffin with pumpkin purée, pumpkin Reibekuchen, crispy oyster mushroom and black garlic mayonnaise

### Piled-up evidence

trifle of orange mousse, ginger crumble and white chocolate foam

or

### A bad apple

warm vegan apple raisin crumble with cinnamon and vegan vanilla ice cream

or

### Go nuts

wafer horn with hazelnut mousse, chocolate crumble and caramel foam

## IN CASSATION €49,00

4 COURSES

### Making a ra(di)sh decision

tostada with crayfish salad, roasted radish and avocado mousse

or

### Danger of flight

salad with boar coppa, duck rillettes, roasted Brussels sprouts and blackcurrant compote

### Boar with me

smoked garlic soup with crispy garlic and boar coppa

or

### Partners in crime

pan-fried prawns with grilled porkbelly and Iberico chips, lobster mayonnaise and beetroot cream

### Big catch

grilled tuna with pan-fried scallops, grilled zucchini, zucchini tartare and white wine lime sauce

or

### Lets get sprout of here

grilled venison steak with pulled venison wonton, chanterelle gravy, parsnip puree and roasted Brussels sprouts

### Stiff conversation

cheese plate with toasted sugar bread

or

### A bad apple

warm vegan apple raisin crumble with cinnamon and vegan vanilla ice cream

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✉ restaurant@verbodentoeegang.nl

🌐 www.verbodentoeegang.nl

Do you have an allergy?  
Please let us know!



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