

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 sun-dried tomato mayonnaise

or

Forgery

vegan prawns in cocktail sauce with fennel, orange and puffed rice

Li(m)e to me

lamb stew with coconut milk, green curry, kaffir lime, asparagus bean and aubergine, served with naan bread and ginger mayonnaise

or

Suspicious package

halibut wrapped in courgette with peas, green asparagus and anchovy-caper sauce

or

Cassoulet's get out of here

vegan cassoulet of white beans, broad beans, green asparagus, vegan feta and basil, served with focaccia

Piled-up evidence

vegan trifle with lemon mousse, peppermint crumble and yuzu foam

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 sun-dried tomato mayonnaise

or

Phishing

steamed mackerel with smashed cucumber salad, yogurt lime dressing, chili crisps and mustard caviar

or

Forgery

vegan prawns in cocktail sauce with fennel, orange and puffed rice

or

In a jam

focaccia with burrata, courgette ribbons, tomato jam and arugula pesto

Top criminal

grilled steak with stir fried vegetables and creamy pepper sauce

or

Li(m)e to me

lamb stew with coconut milk, green curry, kaffir lime, asparagus bean and aubergine, served with naan bread and ginger mayonnaise

or

Suspicious package

halibut wrapped in courgette with peas, green asparagus and anchovy-caper sauce

or

Humble pie

quiche of peas, broad beans, Leiden cheese and carrots, served with pea cream and roasted cherry tomatoes

We have to (man)go

goat yoghurt with mango, white chocolate eggnog shards and white chocolate ice cream

or

Crime of passion

passion fruit cheesecake with vanilla crumble and pornstar martini sorbet

or

Piled-up evidence

vegan trifle with lemon mousse, peppermint crumble and yuzu foam

IN CASSATION €49,00

4 COURSES

Phishing

steamed mackerel with smashed cucumber salad, yogurt lime dressing, chili crisps and mustard caviar

or

Quail before someone

salad with veal roast beef, white asparagus and quail eggs, iberico chips and truffle mayonnaise

White washing

asparagus soup with prawn tartare and fried parsley

or

Shell out

pan-fried scallops with prawns, beurre noisette and lime cream

Big catch

grilled tuna with steamed prawn dumpling, baby bok choy, grilled king bolete, sesame soy syrup and fried ginger

or

Silence of the lambs

lamb rump steak with lamb sweetbreads, stir-fried white asparagus, oyster mushrooms and apple syrup mayonnaise

Stiff conversation

cheese plate with toasted sugar bread

or

Crime of passion

passion fruit cheesecake with vanilla crumble and pornstar martini sorbet

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🌐 www.verbodentoeegang.nl

Do you have an allergy?
Please let us know!



VERBODEN TOEGANG
RESTAURANT. ART.461.