

# 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 five days in advance
2. At the dinner table, all guests 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 €32,00

3 COURSES

#### Red card

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

or

#### Run a red

red curry panna cotta with coconut foam, mango red pepper salsa and couscous crisps

#### In a stew

lamb stew with sweet potato, broad beans and peas, served with turnip puree and grilled turnip

or

#### Rover

red bass fillet with antiboise crust, served with sweet potato, bell pepper and tomato with saffron white wine mayonnaise

or

#### Outbreak

crusty wrap filled with black beans, bell pepper, spring onion and vegan mozzarella, served with harissa mousse and arugula orange salad

#### Fingerprint

strawberry tiramisu with sponge fingers marinated in crème de cassis, white chocolate crumble and marinated red fruit

or

#### Fire hazard

white chocolate crème brûlée with ice cream

### APPEAL €36,00

3 COURSES

#### Make someone quail

Suckling pig ham with white asparagus cream, green pea muffin and boiled quail egg

or

#### Prawn to crime

trio of prawn salad, crème brûlée of lobster, lobster mousse, sepia prawn crackers and wakame

or

#### Mint it

lamb burger with mint tzatziki and roasted broad beans

or

#### Run a red

red curry panna cotta with coconut foam, mango red pepper salsa and couscous crisps

#### Top criminal

grilled steak with stir fried vegetables and creamy pepper sauce

or

#### Piggy bank

suckling pig rack marinated in honey and thyme with white- and string bean puree and mustard gravy

or

#### Rover

red bass fillet with antiboise crust, served with sweet potato, bell pepper and tomato with saffron white wine mayonnaise

or

#### Few bricks short

quiche of green asparagus, broad beans, spring onion and cumin cheese with green pea cream and mint tzatziki

#### Stiff conversation

cheese plate with toasted sugar bread

or

#### Apricaught in the act

vegan millefeuille with apricot mousse, apricots, caramel crumble and orange ice cream

or

#### Narcotics law

rhubarb panna cotta with coffee foam and yoghurt forest fruit ice cream

### IN CASSATION €45,00

4 COURSES

#### Make someone quail

suckling pig ham with white asparagus cream, green pea muffin and boiled quail egg

or

#### Prawn to crime

trio of prawn salad, crème brûlée of lobster, lobster mousse, sepia prawn crackers and wakame

#### (S)weed talk

parsnip and fennel soup with vegan ras el hanout mousse and dried sea lavender

or

#### Mint it

lamb burger with mint tzatziki and roasted broad beans

#### The wrong choys

grilled albacore tuna with gamba gyoza, grilled bok choy, sweet and sour from radish and sesame soy syrup

or

#### Silence of the lambs

lamb rump steak with sea lavender, oyster mushroom and lamb sweetbreads, served with apple syrup mayonnaise

#### Stiff conversation

cheese plate with toasted sugar bread

or

#### Fingerprint

strawberry tiramisu with sponge fingers marinated in crème de cassis, white chocolate crumble and marinated red fruit

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Do you have an allergy?  
Please let us know!



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