

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.

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 €34,00

3 COURSES

Red card

carpaccio of beef with mixed seeds, bacon, Parmesan cheese, arugula and porcini- red wine mayonnaise

or

Go pear-shaped

Époisses- potato mousse with pumpkin, pear foam and vegetable chips

Boar with me

wild boar tenderloin medallions with smoked stew and cranberry compote

or

Ragout'd for you

halibut fillet gratinated with crayfish ragout served with carrot ribbons, carrot cream and lime mayonnaise

or

Next of pumpkin

vegan pumpkin lasagna with spinach, sage, dates and walnuts

Dark suspicion

trifle of coffee mousse, Oreo crumble and Kahlúa foam

or

Fire hazard

white chocolate crème brûlée with ice cream

APPEAL €38,00

3 COURSES

Red card

carpaccio of beef with bacon, Parmesan cheese, mixed seeds, arugula and porcini- red wine mayonnaise

or

Turning sour

smoked salmon with cucumber soup, sweet and sour radish and harissa strained yoghurt

or

Rillette's get out of here

duck rillette with smoked duck breast, duck crisp, grilled brioche bread and cranberry gel

or

Piled up evidence

millefeuille with wild mushrooms marinated in soy sauce and coffee, vegan truffle mousse and red onion compote

Top criminal

grilled steak with stir fried vegetables and creamy pepper sauce

or

Hold with the hare...

stew of wild boar, roe deer and hare with apple cider and apple, served with celeriac puree, Brussels sprouts and bacon

or

Ragout'd for you

halibut fillet gratinated with crayfish ragout served with carrot ribbons, carrot cream and lime mayonnaise

or

In the jug

quiche with zucchini, wild mushrooms, celeriac and parsnips, served with chestnut puree, red onion compote and vegetable chips

Stiff conversation

cheese plate with toasted sugar bread

or

In shining armour

vegan blackberry bavarois with dark chocolate crumble and champagne sorbet

or

Bad apple

warm apple-pear crumble with vanilla mascarpone and rum and raisin ice cream

IN CASSATION €45,00

4 COURSES

Rillette's get out of here

duck rillette with smoked duck breast, duck crisp, grilled brioche bread and cranberry gel

or

Turning sour

smoked salmon with cucumber soup, sweet and sour radish and harissa strained yoghurt

Catch a Tartar

creamy celeriac soup with celeriac tartare, celeriac mousse and truffle oil

or

Belly up

slow-cooked pork belly with bapao bread, prawn-mango salsa and leek

Big catch

grilled albacore tuna with scallop cannelloni, raw leek and green herb cream sauce

or

Beet to death

venison steak with oyster mushroom bitterball, candied celeriac, parsnip cream and beetroot chocolate gel

Stiff conversation

cheese plate with toasted sugar bread

or

Dark suspicion

trifle of coffee mousse, Oreo crumble and Kahlúa foam

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🌐 www.verbodentoeegang.nl

Do you have an allergy?
Please let us know!



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

