

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. 2 days before the dinner we need to know the definitive amount of guests
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 €36,00

3 COURSES

Red card

carpaccio of beef with bacon, Parmesan cheese, mixed seeds, arugula and truffle mayonnaise

or

Carrot and stick

vegan carrot panna cotta with caramelized carrot, carrot foam and crispy gingerbread

Braise yourself

braised boneless shortrib with hotchpot made of Brussels sprouts and arugula, served with a gravy of smoked garlic

or

Travel ban

skrei filet lacquered with honey mustard and thyme with roasted cauliflower, cauliflower cream and lemon- cress mayonnaise

or

Legal grounds

cauliflower steak with gorgonzola, pear- onion compote, kale crumble and crispy broad beans

Sticky situation

vegan sticky toffee pie with coffee- caramel sauce and orange sorbet

or

Fire hazard

white chocolate crème brûlée with ice cream

APPEAL €40,00

3 COURSES

Red card

carpaccio of beef with bacon, Parmesan cheese, mixed seeds, arugula and truffle mayonnaise

or

In a pickle

taco filled with pickled salmon, kimchi, mais mousse and lime cilantro mayonnaise

or

Be toast

gamba toast with Coppa di Parma, mango- red pepper salsa and hoisin mayonnaise

or

The stakes are high

steak tartare of Belle Sud tomatoes and beet, served with wasabi mayonnaise, hollandaise foam and fried capers

Top criminal

grilled steak with stir fried vegetables and creamy pepper sauce

or

Rack the Ripper

suckling pig rack with truffle honey, roasted sweet potato, spring onion, cherry tomato and black garlic mayonnaise

or

Travel ban

skrei filet lacquered with honey mustard and thyme with roasted cauliflower, cauliflower cream and lemon- cress mayonnaise

or

Spill the beans

black bean burger with Asian marinated salsify and homemade BBQ sauce

Stiff conversation

cheese plate with toasted sugar bread

or

Dark suspicion

chocolate cheesecake with chocolate- coffee mousse and pure chocolate sorbet

or

Piracy

trifle of pumpkin mousse, five- spice crumble and spiced rum foam

IN CASSATION €47,00

4 COURSES

The stakes are high

steak tartare of Belle Sud tomatoes and beet, served with wasabi mayonnaise, hollandaise foam and fried capers

or

In a pickle

taco filled with pickled salmon, kimchi, mais mousse and lime cilantro mayonnaise

Cream off

powerful mushroom soup with cream, served with a breadstick

or

Cheeky bastard

stewed pork cheek with candied celeriac, pumpkin cream and potato- duck liver chips

Caught redhanded

grilled Albacore tuna filet with lobster ravioli, zucchini crème, lobster mayonnaise and grilled bok choy

or

Want no beef

grilled bavette with rendang croquette, bean sprouts, cinnamon cap mushrooms, green beans and lemongrass mayonnaise

Stiff conversation

cheese plate with toasted sugar bread

or

Piracy

trifle of pumpkin mousse, five- spice crumble and spiced rum foam

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🌐 www.verbodentoeegang.nl

Do you have an allergy?
Please let us know!



VERBODEN TOEGANG
RESTAURANT. ART.461.