

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 menus 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 guests 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 parsley lemon mayonnaise

or

Forgery

papadum with marinated watermelon sashimi, vegan coconut wasabi yoghurt and spring onion

No hard vealings

veal roll filled with spinach, mozzarella and sun-dried tomatoes, wrapped with pancetta and served with zucchini and tomato sauce

or

Phishing

redfish and mussels in asparagus cream sauce with carrots, green asparagus and focaccia

or

High stakes

celeriac steak marinated in lime, garlic and rosemary with arugula, grilled green asparagus, figs and vegan lime mousse

Bread and water

bread pudding with blueberries and lemon curd, served with blueberry 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 parsley lemon mayonnaise

or

Prisonbreak

filo pastry case with lamb ham, chorizo crumble, quail egg, bell pepper mayonnaise and pickled red onion

or

In a pickle

pickled salmon tartare with gin foam, seaweed salad and sepia crackers

or

Tell a white lie

asparagus panna cotta with white asparagus tartare, green asparagus crème and crispy asparagus curls

Top criminal

grilled steak with stir fried vegetables and creamy pepper sauce

or

Rack and ruin

suckling pig rack lacquered with truffle oil with sweet potato, white beans and string beans, served with sun-dried tomato butter

or

Phishing

redfish and mussels in asparagus cream sauce with carrots, green asparagus and focaccia

or

Naan of your business

naan bread with roasted bell peppers, crispy oyster mushroom, spinach and feta, served with tzatziki

Crime of passion

pornstar martini trifle of passion fruit mousse, vanilla crumble and meringue

or

Run a red

vegan rhubarb-strawberry crumble (served hot) with blood orange mousse and strawberry sorbet

or

Stiff conversation

cheese plate with toasted sugar bread

IN CASSATION €47,00

4 COURSES

Forgery

papadum with marinated watermelon sashimi, vegan coconut wasabi yoghurt and spring onion

or

Prisonbreak

filo pastry case with lamb ham, chorizo crumble, quail egg, bell pepper mayonnaise and pickled red onion

Prawn to crime

creamy white asparagus soup with prawn tartare

or

Partners in crime

fried scallops and prawns with pea cream, granny smith compote and Iberico chips

Big catch

grilled albacore tuna on fried prawns, haricot verts and samphire, deglazed with garlic cream, served with spring onion and caviar chips

or

No hard vealings

veal roll filled with spinach, mozzarella and sun-dried tomatoes, wrapped with pancetta and served with zucchini and tomato sauce

Stiff conversation

cheese plate with toasted sugar bread

or

Crime of passion

pornstar martini trifle of passion fruit mousse, vanilla crumble and meringue

📍 Kaiserstraat 7, 2311 GN Leiden

☎ +31 71 5143388

✉ restaurant@verbodentoeegang.nl

🌐 www.verbodentoeegang.nl

Do you have an allergy?
Please let us know!



VERBODEN TOEGANG
RESTAURANT. ART.461.