

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 two 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

Forgery

vegan trifle of mozzarella mousse, tomato basamicosalsa and basil foam

In a stew

Waardse beef stew of smoked beef ribs with potato leek pie

or

Wolf in sheeps clothing

sea wolf fillet with tomato crust, sweet potato, red bell pepper, zucchini and sage white wine sauce

or

To (arti)choke someone

vegan vegetable curry with artichoke, zucchini, sweet potato, bell pepper and tomato, served with naan bread

Being nuts

vegan carrot cake with agave topping, caramelized pacan nuts and orange ice cream

or

Fire hazard

white chocolate crème brûlée with ice cream

APPEAL €36,00

3 COURSES

Suspicious vealing

grilled veal burger with red onion compote, truffle mayonnaise and brioche bread

or

Beeten up

smoked mackerel salad with beet apple salad, beetroot gel, bread crisp and herb dressing

or

Eye for an eye

smoked rib-eye with marinated prawns, fried capers, grilled brioche bread and lime mayonnaise

or

Get one's goat

spinach zucchini soup with goat cheese mousse

Top criminal

grilled steak with stir fried vegetables and creamy pepper sauce

or

Surf and turfwar

pork belly and prawns with stir-fried pointed cabbage, mango and hoisin mayonnaise

or

Wolf in sheeps clothing

sea wolf fillet with tomato crust, sweet potato, red bell pepper, zucchini and sage white wine sauce

or

Petty offence

black bean burger with mango ginger salsa, little gem and coriander mayoline

Stiff conversation

cheese plate with fig bread

or

Crime of passion

passion fruit cheesecake with Bastogne biscuit base and dark chocolate sorbet ice cream

or

Tough cookie

trifle of strawberry mousse, stroopwafel crumble and caramelized balsamic foam

IN CASSATION €45,00

4 COURSES

On probation

tasting of cold starters

Get one's goat

spinach zucchini soup with goat cheese mousse

or

Corporate espionage

crab burger with wakame, little gem, apple radish salad and lemon mayonnaise

Illegal dump(l)ing

grilled tuna fillet with prawn dumpling, green asparagus zucchini mix and saffron mayonnaise

or

Duck out

bavette with duck spring roll, aubergine cream, roasted aubergine and sambal mayonnaise

Stiff conversation

cheese plate with fig bread

or

Crime of passion

passion fruit cheesecake with Bastogne biscuit base and dark chocolate sorbet ice cream

📍 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.