

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 truffle mayonnaise

or

Go pear shaped

vegan trifle of mustard cream cheese, roasted mushroom salad and pear foam

Playing it close to the chest

game stew with chestnut, served with truffle puree, stir fried mushrooms and Brussels sprouts

or

Undercover

halibut fillet with mushroom crust, roasted pumpkin and porcini mushroom mayonnaise

or

Thyme to go

grilled eggplant, stuffed with pointed pepper, leek, pumpkin, tomato and vegan mozzarella and served with vegan thyme mayonnaise

Not to trifle with

trifle of orange mousse, ginger crumble and pear foam

or

Fire hazard

white chocolate crème brûlée with

APPEAL €36,00

3 COURSES

Re-veal ones secrets

venison burger with red onion compote and truffle mayonnaise

or

Caught redhanded

crayfish salad with lobster crème brûlée, lobster mousse, sesame seaweed crisp and cress mayonnaise

or

Flight risk

smoked duck breast with duck rilette, toasted sugar bread and Cognac apple gel

or

Go pear shaped

vegan trifle of mustard cream cheese, roasted mushroom salad and pear foam

Top criminal

grilled steak with stir fried vegetables and creamy pepper sauce

or

Playing it close to the chest

game stew with chestnut, served with truffle puree, stir fried mushrooms and Brussels sprouts

or

Phishing

fried dorade fillet with string bean puree, roasted cherry tomatoes and herbal oil

or

International law

naan bread with spinach, red onion, chickpeas, pointed pepper, feta and tzatziki

Stiff conversation

cheese plate with fig bread

or

Humble pie

pumpkin cheesecake with Bastogne biscuit base and spiced bisquit ice cream

or

Nutcase

vegan nut caramel pie with coconut frosting and pure chocolate sorbet ice cream

IN CASSATION €45,00

4 COURSES

Caught redhanded

crayfish salad with lobster crème brûlée, lobster mousse, sesame seaweed crisp and cress mayonnaise

or

Flight risk

smoked duck breast with duck rilette, toasted sugar bread and Cognac apple gel

Crazy as a soup sandwich

pumpkin soup with 5 spice mascarpone

or

Re-veal ones secrets

veal burger with red onion compote and truffle mayonnaise

Cut the crab

grilled albacore tuna fillet with crab cakes, cauliflower cream, roasted cauliflower and lobster mayonnaise

or

Going Dutch

venison steak with risotto truffle bitterball, red onion compote, celeriac, parsnip and cherry red wine gravy

Stiff conversation

cheese plate with fig bread

or

Humble pie

pumpkin cheesecake with Bastogne biscuit base and spiced bisquit 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.**

