

# 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 guest 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 truffel mayonnaise

or

#### Construction fraud

millefeuille of truffel mousse, red onion compote, roasted oyster mushroom and port syrup

#### In a stew

beef stew with bock beer, served with potato pie

or

#### Undercover

skrei fillet with herb crust, carrot garlands, eggplant cream and green mustard mayonnaise

or

#### Stoned out of squash

stuffed butternut squash with corn, kidney beans, nachos, jalapenos and vegan cheddar, served with homemade BBQ sauce

#### Not to trifle with

apple raisin trifle with vanilla mascarpone, cinnamon crumble and apple strudel ice cream

or

#### Fire hazard

white chocolate crème brûlée with ice cream

### APPEAL €36,00

3 COURSES

#### Sweet talk

sweet potato muffin with duck pâté, cherry compote and a crisp of sugar bread

or

#### Hold an eel by the tail

smoked halibut with a panna cotta of smoked eel, green pea lime cream and apple gel

or

#### Collaboration

grilled brioche bread with grilled gambas, schwarzwald schinken and red curry mayonnaise

or

#### Construction fraud

millefeuille of truffel mousse, red onion compote, roasted oyster mushroom and port syrup

#### Top criminal

grilled steak with stir fried vegetables and creamy pepper sauce

or

#### Turn the other cheek

stewed pork cheek with smoked hutspot, caramelized pickled onions, served with its own gravy and apple syrup

or

#### Undercover

skrei fillet with herb crust, carrot garlands, eggplant cream and green mustard mayonnaise

or

#### Fungamental right

mushroom burger with grilled salsify, truffel mayonnaise and caramelized silver onions

#### Stiff conversation

cheese plate with toasted sugar bread

or

#### Go pear shaped

poached pear cheesecake on a biscuit base with rum and raisin ice cream

or

#### Go (coco)nuts

coconut orange panna cotta with pineapple compote, rum foam and pineapple ice cream

### IN CASSATION €45,00

4 COURSES

#### Hold an eel by the tail

smoked halibut with a panna cotta of smoked eel, green pea lime cream and apple gel

or

#### Sweet talk

sweet potato muffin with duck pâté, cherry compote and a crisp of sugar bread

#### Run a red

creamy beet soup with smoked beet hummus and choggia beetroot

or

#### Belly up

pork belly and prawns with carrot cream, truffel chips and miso mayonnaise

#### Big catch

grilled albacore tuna fillet with scallop, zucchini, bell pepper and horseradish cucumber mayonnaise

or

#### Going Dutch

bavette with quadrupel beer bitterbal, served with roasted sweet potato, sweet potato cream and triple beer mayonnaise

#### Stiff conversation

cheese plate with toasted sugar bread

or

#### Go pear shaped

poached pear cheesecake on a biscuit base with rum and raisin ice cream

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🌐 www.verbodentoeegang.nl

Do you have an allergy?  
Please let us know!



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

