



## GROUP DINING

For parties up to 26 guests we have a separate area for group dining. Sunday through Thursday we have room for groups up to 40 guests.

For parties over 10 guests we must limit your choice somewhat.

How does it work?

1. You choose one of our group menu's below 2 days in advance
2. At the dinner table all guests choose from this menu the starter, main and dessert they wish
3. We have vegetarian options for every menu, just ask the service
4. Guests with special diets or allergies are requested to contact us in advance



### CONDONED MENU €27,50 3 COURSES

#### Red card

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

#### In the jug

trifle of hazelnut crumble, celery, raisin compote and mousse of Magor (layered cheese of Gorgonzola and Mascarpone)

#### Wanderer

fillet of Skrei (winter cod) with a crust of deep fried capers and smoked parsnip cream  
or

#### Rolled up gang

free range chicken thighs rolled in bacon and with a dates stuffing, served with oregano gravy and roasted carrot and celeriac  
or

#### Concocted

stew of white beans and mushrooms, with mashed salsify and truffle cream cheese

#### Caught red handed

apple raisin crumble with ice cream and cinnamon mascarpone  
or

#### Fire hazard

white chocolate crème brûlée with cassis sorbet ice cream



### APPEAL €32 3 COURSES

#### Where there's smoke...

salad of smoked chicken thighs, mushrooms, sweet potato, balsamic vinegar and crisps of gingerbread  
or

#### Settlement proposal

trio of lobster crème brûlée, lobster mousse and a small salad of crayfish and apple  
or

#### Speed limit

our famous escargots in herb butter, au gratin with blue cheese  
or

#### Slippery slope

soup of lentils and coconut with lemongrass Hummus

#### Topcriminal

grilled organic steak of beef with stir fried vegetables and creamy pepper sauce  
or

#### Smuggler

spicy beer stew with beef and chorizo, served with mashed potatoes and roasted pointed bell pepper  
or

#### Glib

dorado fillet with marinated beetroots and a white wine sauce with mustard and dill  
or

#### Brave heart

kale burger with fermented garlic sauce and chimichurri salsa

#### Stiff conversation

cheese plate with fig bread  
or

#### Humble pie

vegan custard coconut tartlets with lychee ice cream  
or

#### Sweet revenge

trifle of cream of baked banana, chocolate mousse salted caramel foam and chocolate crunch



### IN CASSATION €42,50 4 COURSES

#### On probation

a tasting of starters

#### Crawled out of the shell

scallops with red chicory, citrus Mascarpone and onion crumble

#### Piracy

tuna fillet with black pasta, parsley, red pepper, shallots and ginger mascarpone  
or

#### A fair cut

picanha steak with green asparagus, puffed cherry tomatoes, chimichurri and truffle gravy

#### Stiff conversation

several sorts of cheese with fig compote and fig nut bread  
or

#### Sweet revenge

trifle of cream of baked banana, chocolate mousse, salted caramel foam and chocolate crunch

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