



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

Slander

mousse of Pierre Robert cheese with pumpkin seeds, pumpkin mash and pumpkin spice crisps

Turn a blind eye

fillet of plaice with a crust of porcini mushrooms, roasted vegetables, sweet potato and white wine sauce
or

Pearls before swine

medallions of boar with roasted carrots and celeriac, served with caramelized silver onion gravy
or

Spill the beans

stew of black beans, small potatoes, carrot, onion, turnip and strong pale ale, with focaccia bread

Humble pie

cookie of apple and oats with cinnamon mousse and cinnamon ice cream
or

Fire hazard

white chocolate crème brûlée with mandarin sorbet ice cream



APPEAL €32 3 COURSES

Fat swag

rillettes of mackerel with marinated red beets, dill crumble and dried Chioggia beets
or

Trespassing

strips of attic smoked bacon with mushroom tapenade, syrup of balsamic vinegar and roasted king boletus
or

Game changer

small game burger with red onion compote and green mustard mayonnaise

Topcriminal

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

Rascal

sea robin with stewed bell pepper, red onion, zucchini, leek, oregano and hazelnut oil
or

On the run

venison stew with mulled wine, cooking pear and sweet potato mash
or

Criminal record

tortilla with fresh fig, blue cheese, pear, balsamic vinegar and rocket

Stiff conversation

cheese plate with fig bread
or

In the jug

trifle of Dutch syrup waffles, cooking pear and vanilla mascarpone
or

Driving prohibition

coffee panna cotta with salted caramel foam and Bailey's ice cream



IN CASSATION €42,50 4 COURSES

On probation

a tasting of starters

Devil's proof

peeled king prawns in a spicy cream sauce, served with bread and a small salad

Rascal

sea robin with stewed bell pepper, red onion, zucchini, leek, oregano and hazelnut oil
or

Crown witness

grilled bavette with pan fried duck's liver, king boletus, onion compote and truffle gravy

Stiff conversation

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

In the jug

trifle of Dutch syrup waffles, cooking pear and vanilla mascarpone

Kaiserstraat 7 - Leiden

verbodentoeegang.nl
restaurant@verbodentoeegang.nl

tel. 071-5143388

VERBODEN TOEGANG
RESTAURANT. ART.461.