



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 pesto mayonnaise

or

Slander

goat cheese mousse with puffed beet and a walnut crumble

Undercover

oven-baked plaice filet with a harissa cheese crust, served with seasonal vegetables

or

Armed and dangerous

lemongrass skewer with marinated chicken thighs, watermelon salsa, pointed cabbage and rosemary-lemon mayonnaise

or

International law

stew of chickpeas, cherry tomatoes, potatoes and zucchini, served with focaccia

Public intoxication

panna cotta of rum with mint foam, lemon ice cream and cane sugar crisps

or

Fire hazard

white chocolate crème brûlée



APPEAL €32 3 COURSES

Red card

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

or

In deep

salmon marinated in orange and vodka, filet American of salmon, foam of ginger and a bread crisp

or

Rioters

mussels baked in the shell with samphire, finished with garlic cream

or

Take a bullet

pea-tarragon soup with goat cheese mousse

Topcriminal

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

or

Conspiracy

iberico pork belly with baby pulpo, grilled broccoli, mini corn and fermented garlic mayonnaise

or

Big catch

grilled tuna with baked scallops, grilled mini bok choy and soya mayonnaise

or

Piled up evidence

pea-arugula burger with watermelon salsa and mint mascarpone

Stiff conversation

several sorts of cheese with fig compote and fig nut bread

or

Cannonball

watermelon soup, mousse and ice cream (vegan)

or

Driving prohibition

strawberries romanoff: marinated strawberries and vanilla ice cream with whipped strawberry cream and a hint of vodka



IN CASSATION €42,50 4 COURSES

On probation

a tasting of cold starters

Rioters

mussels baked in the shell with samphire, finished with garlic cream

Big catch

grilled tuna with baked scallops, grilled mini bok choy and soya mayonnaise

or

Crown witness

grilled bavette with sweetbread, sweet potato cream, green asparagus and mushroom tapenade

Stiff conversation

several sorts of cheese with fig compote and fig nut bread

or

Driving prohibition

strawberries romanoff: marinated strawberries and vanilla ice cream with whipped strawberry cream and a hint of vodka

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