

# Standard menu

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## Soups

Apple, avocado and cucumber gazpacho.....	€ 6.50
Cream of rocket soup with crème fraîche and walnut pesto.....	€ 6.50
Crayfish and Pernod bisque.....	€ 7.50

## Lunch

Uitsmijter: bread topped with fried eggs with farm cheese, ham or roast beef ....	€ 7.50
Omelette with three-year-old Gouda cheese.....	€ 8.50
'Farmers' omelette with bread .....	€ 9.50
Club sandwich BLT (bacon, lettuce and tomato) with wasabi mayonnaise.....	€ 9.50
Veal croquettes on bread with grape mustard.....	€ 7.50
Prawn croquettes on lemon bread with mustard mayonnaise.....	€ 8.50
Simmentaler hamburger with pickles and fries.....	€ 15.50
Fillet of Baambrug suckling pig satay with bread and salad.....	€ 17.50
Rib eye of Gasconne beef with fries and pepper butter.....	€ 20.50

## Sandwiches

Truffle cheese and buckwheat honey.....	€ 6.50
Raw-milk nettle cheese or matured cheese .....	€ 6.50
Tuna salad and sweet-and-sour cucumber spaghetti.....	€ 7.50
Smoked salmon with fresh capers and choggia beetroot.....	€ 8.50

## Salad

Salad of young goat's cheese, croutons and roasted vegetables .....	€ 12.50
Tuna in sesame with Japanese salad and wakame.....	€ 9.50



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## **The best of both worlds**

Our bread supplier has been using pure authentic wheat varieties, Brittany sea salt and vitalised mineral water for over 10 years. These ingredients ensure genuine traditional bread types. When we combine these with meat matured on the bone, or one of the unpasteurised cheese varieties from one of our other suppliers, a sandwich comes into being that is like no other.

### Traditional Dutch 'Uitsmijter'

Our 'Uitsmijter' is prepared with genuine farm eggs with orange yolks, from chickens that are free to roam outdoors every day and eat quality feed such as grains and maize.

### Meat

As with the meat on our two weekly menu, the meats used in our sandwiches are produced by our supplier. The particular pig and cattle breeds, the natural way in which the animals are kept and slow maturation of the meat guarantees an exceptional taste experience.

### Garnishing

The lettuces with which we garnish our sandwiches are usually seen only at the markets of France and Italy: mizuna, mustard, tatsoi and radicchio. You won't come across these too often in the Netherlands.

### Cheeses

The cheese varieties used in your sandwiches are unpasteurised. Since no artificial colourings, aromas, or flavourings are used, these have a shorter shelf life, so you are assured of freshness.



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