

Starters

- * Roasted langoustines, purée of kohlrabi, apple, curry and celery.....€ 13.50
- Millefeuille of aubergine, seasonal vegetables, quail eggs and.....€ 14.50
broad bean hummus
- Duck rilette, black brioche, quince and smoked beet sauce€ 14.50

Soups

- * Japanese miso soup with sweet omelette, chicken and shrimp.....€ 8.50
- Velouté of spinach and lamb's lettuce.....€ 8.50

Main courses

- * Afghan lamb manti, mint yoghurt and vegetable pie€ 20.50
- Tandoori of halibut, brandade of Dutch prawns, asparagus and€ 26.50
tomato caviar
- Rendang of sweetheart cabbage, bavarois of jasmine rice and.....€ 27.50
goat cheese croquette

Desserts

- Frangipane tart, yellow cream and almond mousse, passion fruit.....€ 9.50
- Panna cotta of sesame, bitter chocolate pot, yuzu and lychee.....€ 9.50

Quick lunch see blackboard€ 27.50

* = vegetarian



Universiteit
Leiden