

GROUP DINNER

For parties up to 27 guests, we have a separate area for group dining. From Sunday to Thursday we can even accommodate groups of up to 40 guests.

For parties over 10 guests, we must limit your choice somewhat. You will find the available group menus below. All menus include unlimited sparkling and still cooled and filtered water.

How does it work?

1. You choose one of our group menus below no later than five days in advance
2. 2 days before the dinner we need to know the definitive amount of guests. This is the amount we charge.
3. At the dinner table, all guests choose from this menu a starter, main and dessert they'd wish to order
4. People with special dietary requirements can best make this known when booking. This prevents disappointments and gives us the opportunity to make this work the best way possible.

CONDONED MENU €38,00

3 COURSES

Red card

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

or

Chaumes me the money

savory pumpkin pie with pumpkin salad, Chaumes mousse and pumpkin seeds

Dangerous game

game stew with all-spice, served with smoked "hutspot" and cranberry compote

or

Wrong plaice, wrong time

nori wrapped plaice fillet with bean sprouts, bell pepper and mushrooms, served with creamy sake sauce and caviar chips

or

Next of (pump)kin

vegan celeriac potato rösti with roasted pumpkin, pumpkin seeds and grilled halloumi cheese

With carrot and stick

carrot cake with orange frosting and vanilla ice cream

or

Fire hazard

white chocolate crème brûlée with ice cream

APPEAL €42,00

3 COURSES

Red card

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

or

Rillette's get out of here

tartlet filled with duck rillettes, smoked duck breast, duck liver foam and caramelized onion chutney

or

Won't take crab

marinated salmon with crab cakes, bean sprout salad, seaweed, crunchy nori and horseradish ginger mayonnaise

or

From soup to nuts

sweet potato miso soup with whipped coconut cream and Chinese chili crisp

Top criminal

grilled steak with stir fried vegetables and creamy pepper sauce

or

Dangerous game

game stew with all-spice, served with smoked "hutspot" and cranberry compote

or

Wrong plaice, wrong time

nori wrapped plaice fillet with bean sprouts, bell pepper and mushrooms, served with creamy sake sauce and caviar chips

or

Under siege

parsnip mushroom gratin with Leidse cheese, served with cauliflower-ras el hanout salad

Dark suspicion

vegan trifle of blueberry mousse, marinated red fruit, dark chocolate crumble and blackberry rosemary foam

or

Go pear shaped

tartlet with vanilla mousse, pear compote and pear ice cream

or

Fire Hazard

white chocolate crème brûlée with ice cream

IN CASSATION €49,00

4 COURSES

Won't take crab

marinated salmon with crab cakes, bean sprout salad, seaweed, crunchy nori and horseradish ginger mayonnaise

or

Rillette's get out of here

tartlet filled with duck rillettes, smoked duck breast, duck liver foam and caramelized onion chutney

From soup to nuts

sweet potato miso soup with whipped coconut cream and Chinese chili crisp

or

Piled up evidence

grilled venison burger on brioche bread with red onion compote, duck liver caramel sauce and black truffle chips

Caught redhanded

grilled tuna with king crab ravioli, lobster bitterbal, lobster mayonnaise and pumpkin cream

or

Beet you up

grilled venison steak with a beet and chocolate spring roll, smoked beet and Banyuls balsamic syrup

Stiff conversation

cheese plate with toasted sugar bread

or

With carrot and stick

carrot cake with orange frosting and vanilla ice cream

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🌐 www.verbodentoeegang.nl

Do you have an allergy?
Please let us know!



VERBODEN TOEGANG
RESTAURANT. ART.461.

