

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 pesto mayonnaise
or

Hold your (chick)peas

crispy tortilla with vegan bellpepper cream cheese, Thai basil, marinated chickpeas and pearl couscous

Clip one's wings

lemongrass skewer with marinated chicken thighs, salad of feta, mint and watermelon, served with roasted sweet potato, sweet potato chips and tzatziki
or

In a pickle

cod fillet with caper pickle crust, roasted bellpepper cream and zucchini ribbons
or

Forgery

vegan 'kapsalon' of yellow carrot sticks, oyster mushrooms and vegan cheese, with lettuce, radish, vegan garlic mayonnaise and BBQ sauce

Prohibition

lime tiramisu with ladyfingers soaked in white rum and mint, white chocolate crumble, mandarin orange compote and mojito 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 pesto mayonnaise
or

Kaiser salad

tartare of smoked chicken thighs with pancetta mayonnaise, little gem, mango salsa and Parmesan cheese foam
or

Up in smoke

smoked halibut with mackerel rilette, sweet and sour radish and saffron prawn crackers
or

Thyme's running out

goat cheese mousse with strawberry compote, thyme crumble and blood orange crisp

Top criminal

grilled steak with stir fried vegetables and creamy pepper sauce
or

Cheeky bastard

braised pork cheek with celeriac confit, grilled leek and cherry beer jus
or

In a pickle

cod fillet with caper pickle crust, roasted bellpepper cream and zucchini ribbons
or

Code red

red cabbage steak with blue cheese mousse, mandarin orange compote and hazelnut balsamic crisps

Not to trifle with

vegan piña colada trifle with pineapple mousse, coconut crumble and alcohol-free rum foam
or

Raspberry haze

raspberry mousse with marinated strawberries, dark chocolate shards with sea salt and olive oil and served with vanilla ice cream
or

Stiff conversation

cheese plate with toasted sugar bread

IN CASSATION €49,00

4 COURSES

Thyme's running out

goat cheese mousse with strawberry compote, thyme crumble and blood orange crisp
or

Kaiser salad

tartare of smoked chicken thighs with pancetta mayonnaise, little gem, mango salsa and Parmesan cheese foam

In the soup

zucchini soup with chili mascarpone, chili flakes and mint oil
or

Take shellter

mussels in green curry coconut cream with bean sprouts, spring onion, Chinese cabbage and focaccia

Prawn to crime

lime ravioli with scallops, gambas, red pepper oil, Parmesan cheese mousse and arugula
or

Topcriminal

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

Stiff conversation

cheese plate with toasted sugar bread
or

Not to trifle with

vegan piña colada trifle with pineapple mousse, coconut crumble and alcohol-free rum foam

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🌐 www.verbodentoeegang.nl

Do you have an allergy?
Please let us know!



**VERBODEN TOEGANG
RESTAURANT. ART.461.**

