

Dutch Cuisine

Our chef Cas creates tasty dishes according to the principle of Dutch Cuisine. This means that we work with seasonal products from the region, locally sourced and therefore better for the environment. Vegetables play the leading role and a sustainable piece of meat or fish is secondary. This way, dishes are less harmful to the environment and you can enjoy a delicious and healthy meal without any worries.

Ingredients from the garden

Besides the beautiful flowers and plants found in the Hortus, we also grow various fruits and vegetables. Our kitchen team turns these into ingredients that we use in the dishes on the menu. To be able to use these ingredients for as long as possible, they are preserved or processed into long-life products immediately after harvesting.

Celebrating among greenery

The Netherlands' oldest botanical garden is a unique venue for gatherings. The monumental Orangery lends itself perfectly to weddings, anniversaries and conferences. The Garden Room, a room overlooking the lush greenery in the Hortus' entrance glasshouse, is the perfect place for a meeting or smaller gatherings. We would be happy to tell you more about the possibilities. Contact us at sales@hortus.leidenuniv.nl or call 071 527 52 29.

Reservations for the Hortus Grand Café can be made via www.hortusgrandcafe.nl or call 071 527 50 84.



Share your experience at the Hortus Grand Café by scanning the QR code. Thanks for sharing your feedback!

Hortus
botanicus

LEIDEN

Hortus Grand Café

Menu

Welcome to our living room

Enjoy fresh, carefully chosen ingredients from local suppliers. We work with passion for nature every day, and you can taste that!




Hortus Grand Café

We like to work with local suppliers, which is why we work with farmers and producers from the region. They supply us with cheese, eggs, dairy, vegetables, meat, fruit and more. To minimise the impact on our environment, we increasingly work with only plant-based products in our kitchen. Without losing any flavour.



Would you like (extra) butter with your dish? Don't hesitate to ask!

Vegetarian dishes  Vegan dishes 



Breakfast

Croissant with homemade jam 	3.75
Yoghurt from Anna's Hoeve from Abcoude (can also be vegan)  With homemade granola, Dutch seasonal fruit and local honey from Leiden	7.50
Hortus breakfast  Croissant with jam, small yoghurt with granola and fruit, bread, local cheese served with fresh orange juice and your choice of coffee	14.50

Meal soups

Everything from the pumpkin-soup  Pumpkin seed oil, pumpkin seeds, coconut cream with herbs from the Hortus	7.50
Seasonal soup  Varying soup inspired by the season, served with bread	7.50

Salads

Autumn salad  With mushrooms sautéed in balsamic, pumpkin, dried cranberries and sage	13.50
Blue clover cheese salad  With fresh spinach, pear, fig compote, dried tomato and walnuts	14.50



Ask about our special children's menu

Bread from the French baker



The bakers at Mamie Gourmande bring their love of bread and delicacies all the way to the centre of Leiden. Its origins can be found in France with grandma. She lived in the countryside and therefore, like the bakers in the boulangerie, only used fresh products.

You can choose from the following flavours of this artisanal bread:

- 100% whole grain
- Dark multigrain

Mature cheese from the Sophiahoeve in Warmond 	10.50
With egg salad of coarse mustard, walnut, roasted leek and cress	
Roast beef from Butcher Lempers in Linschoten	11.50
With roasted courgette, crispy Leiden cheese, truffle mayonnaise and sweet and sour onion	
Salad of salmon with yoghurt from Anna's Hoeve from Abcoude	11.50
With fried capers, sweet and sour cucumber, radish and fennel	
Tarragon hummus of Dutch chickpeas 	10.50
With roasted mushroom, fennel, smoked almond and puffed quinoa	

Warm dishes

Grilled cheese sandwich (can also be vegetarian)	7.25
Bread with cumin, farmers' cheese, ham and coarse tomato ketchup	
Croquettes	10.50
Two beef croquettes with bread and mustard, beef from cattle from South Holland	
Oyster mushroom croquettes 	10.50
Two oyster mushroom croquettes with bread and truffle sauce	
Homemade vegetable quiche 	8.75
With farm cheese, leek, carrot, celeriac and truffle	