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 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)  7.50
With homemade granola, Dutch seasonal fruit and local honey from Leiden

Hortus breakfast  14.50
Croissant with jam, small yoghurt with granola and fruit, bread, local cheese served with fresh orange juice and your choice of coffee

Meal soups

Everything from the pumpkin-soup  7.50
Pumpkin seed oil, pumpkin seeds, coconut cream with herbs from the Hortus

Seasonal soup  7.50
Varying soup inspired by the season, served with bread

Salads

Autumn salad  13.50
With mushrooms sautéed in balsamic, pumpkin, dried cranberries and sage

Blue clover cheese salad  14.50
With fresh spinach, pear, fig compote, dried tomato and walnuts

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
With egg salad of coarse mustard, walnut, roasted leek and cress

10.50

Roast beef from Butcher Lempers in Linschoten
With roasted courgette, crispy Leiden cheese, truffle mayonnaise and sweet and sour onion

11.50

Salad of salmon with yoghurt from Anna’s Hoeve from Abcoude
With fried capers, sweet and sour cucumber, radish and fennel

11.50

Tarragon hummus of Dutch chickpeas
With roasted mushroom, fennel, smoked almond and puffed quinoa

10.50

Warm dishes

Grilled cheese sandwich (can also be vegetarian)
Bread with cumin, farmers’ cheese, ham and coarse tomato ketchup

7.25

Croquettes
Two beef croquettes with bread and mustard, beef from cattle from South Holland

10.50

Oyster mushroom croquettes
Two oyster mushroom croquettes with bread and truffle sauce

10.50

Homemade vegetable quiche
With farm cheese, leek, carrot, celeriac and truffle

8.75