#### **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.

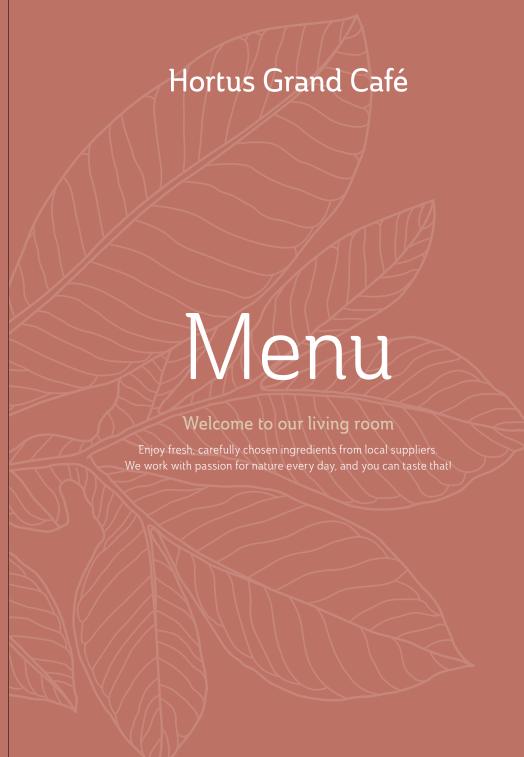
Reservations for the Hortus Grand Café can be made via www.hortusleiden.nl or call 071 527 50 84.



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

Hortus botanicus

LEIDEN



# Hortus Grand Café

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	4.25
Yoghurt from Anna's Hoeve from Abcoude (can also be vegan)  With homemade granola, Dutch seasonal fruit and local honey from Leiden	8.25
Hortus breakfast  Croissant with jam, small yoghurt with granola and fruit, bread, local cheese served with fresh orange juice and your choice of coffee	15.25

## Meal soups

Celeriac soup	8.25
With parsnip, mustard oil and fresh chives	
Seasonal soup	8.25
Varying soup inspired by the season, served with bread	

# Salads

Old goat cheese salad  With egg salad, roasted turnip, fried kale and cranberries	15.50
Salad with fried sunroot	14.50
With radicchio and Belgian endive, radish, orange, sweet	
and sour celeriac and young cabbage leaves	

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 region  With sweet pepper hummus, apricot compote, young cabbage leaves and pecans	11.50
Smoked entrecôte from Butcher Lempers in Linschoten With pumpkin thyme cream, crispy goat cheese, sweet and sour parsnip and piccallilly cream	12.50
Salad of smoked halibut With beet cream, chioggia beets, almond shavings and chervil	12.50
Roasted courgette    With baba ganoush, sweet and sour pumpkin, hazelnuts and rosemary	11.50
Warm dishes	
Grilled cheese sandwich (can also be vegetarian) Bread with cumin, farmers' cheese, ham and coarse tomato ketchup	7.75
Croquettes Two beef croquettes with bread and mustard, beef from cattle from South Holland	11.50
Oyster mushroom croquettes 🌱 Two oyster mushroom croquettes with bread and truffle sauce	11.50

Do you have a food allergy? Please let us know, we are happy to accommodate you.