

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

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



Welcome to the living room of the oldest botanical garden of the Netherlands. Here, you can enjoy pure and locally sourced seasonal ingredients. Our chef takes inspiration from the plants, herbs and spices that grow in the garden. Our seasonal tip: aromatic potato soup with ramsons harvested from the Hortus.

Vegetarian dishes  Vegan dishes 



Breakfast

- Croissant with homemade jam  4.25
- Yoghurt with homemade granola (can also be vegan)   8.25
With Dutch seasonal fruit and local honey from Leiden
- Hortus breakfast  14.95
Croissant with jam, small yoghurt with granola, bread, local cheese and a boiled egg served with fresh orange juice and your choice of coffee

Meal soups

- Spring soup with potato and ramsons  8.25
With potato cracklings and aromatic ramsons oil
- Seasonal soup  8.25
Varying soup inspired by the season, served with bread

Salads



- Spring salad with Petit Doruval cheese  15.50
With beet, boiled egg, pickled black radish and dried apple
- Salad with roasted cauliflower  14.50
With pickled celery, pomegranate seeds, snow peas, lukewarm potato wedges and sesame dressing

Ask about our special children's menu



Fresh artisanal bread

You can choose from:

- 100% whole grain
- Dark multigrain

- Semi-mature nettle cheese  11.50
With tomato, egg salad, onion chutney and walnuts
- Artisanal beef pastrami 12.50
With pickled red cabbage, mustard mayonnaise and sweet and sour onions
- Mackerel rillettes 12.50
With ravigote, sweet pepper salsa and roasted hazelnuts
- Roasted eggplant with the scent of rosemary  11.50
With sweet potato, bay leaves, sweet and sour romanesco and dried tomato

Warm dishes

- Clusius sandwich (can also be vegetarian) 7.75
Garden herbs focaccia with farmers' cheese and ham, with tomato chutney
- 2 beef croquettes 11.75
From cattle from South Holland, with bread and mustard
- 2 vegetable croquettes  11.75
With bread and garden herbs mustard
- Homemade spring vegetable quiche  9.50
With green peas, carrot, walnuts, mustard and aged cheese

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

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