

Inspired by the garden

Chef Cas and head of horticulture Rogier share a passion for the scents, colours and flavours found in the gardens of the Hortus. They regularly take a walk around the garden looking for culinary inspiration. The art of cooking is the creation of the best flavour combinations based on what the seasons have to offer.

<p>Spring <i>fresh and sharp</i> red and golden beet, wild garlic and leek</p>	<p>Summer <i>sweet and fresh</i> green peas, garden cress and strawberries</p>	<p>Autumn <i>earthy and spicy</i> pumpkin, parsnip and mushrooms</p>	<p>Winter <i>rich and warm</i> kale, Brussels sprouts and celeriac</p>
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Ingredients from the Hortus

The Indian Cress on your salad is freshly picked from our terrace and we incorporate thyme and rosemary from the Clusius Garden in our herb salt. Through the year you can enjoy the authentic flavours of the Hortus, as we also make our own vinegar, dressing and sauces with herbs and flowers from the garden.

Celebrating among greenery

Surrounded by lush flowers, ancient trees, tropical glasshouses and water, the Hortus is a beautiful location for all kinds of events. Whether you organise a party such as a wedding, anniversary or get-together, or a business event such as a meeting, lecture, conference or dinner party: the Hortus offers you all possibilities in a heavenly environment. Want to know more? Contact us via hortusleiden.nl/zaalverhuur or call us at 071 527 52 29.

Stay in touch by subscribing to our newsletter and via hortusleiden.nl

   #hortusleiden



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: experience the taste of the new Mediterranean garden with the zucchini soup with oil of rosemary, thyme and lavender.

Vegetarian dishes  Vegan dishes 


Breakfast


Croissant with homemade jam  4.25

Yoghurt with homemade granola (can also be vegan)   8.25
With Dutch strawberries, apple and pear


Hortus breakfast  14.95
Croissant with jam, small yoghurt with Dutch strawberries and granola, bread, local cheese and a boiled egg served with fresh orange juice and your choice of coffee


Meal soups

Zucchini soup  8.45
With scallions and an oil of rosemary, thyme and lavender

Seasonal soup  8.45
Varying soup inspired by the season, served with bread

Salads


Summery Caesar salad  15.50
With Dutch butterhead lettuce, croutons, Leyden cheese, boiled egg and fresh lemon vinaigrette

Salad with roasted eggplant  14.50
With green asparagus, olives, sun-dried tomatoes and a dressing of cotton lavender and basil

Fresh artisanal bread


You can choose from:

- 100% whole grain
- Dark multigrain

Mature cheese  11.75
With tarragon mayonnaise, pecans, onion chutney and cucumber

Artisanal roast beef 12.50
With basil mayonnaise, cherry tomatoes, pumpkin seeds and pickled red onion

Smoked salmon 12.50
With yogurt cream, pickled onions and caper salsa


Roasted sweet potato  11.75
With hummus, cauliflower, radish, almonds and pickled carrots

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 Mediterranean quiche  9.50
With roasted artichoke, olives, zucchini and mozzarella

Ask about our special children's menu!

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.