

## 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.

<b>Spring</b> <i>fresh and sharp</i> red and golden beet, wild garlic and leek	<b>Summer</b> <i>sweet and fresh</i> green peas, garden cress and strawberries	<b>Autumn</b> <i>earthy and spicy</i> pumpkin, parsnip and mushrooms	<b>Winter</b> <i>rich and warm</i> kale, Brussels sprouts and celeriac
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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](https://hortusleiden.nl/zaalverhuur) or call us at 071 527 52 29.

Stay in touch by subscribing to our newsletter and via [hortusleiden.nl](https://hortusleiden.nl)

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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: the sourdough bread with pumpkin and vanilla tastes just like a beautiful autumn should: warm, sweet and full of surprises.

Vegetarian dishes  Vegan dishes 

## Breakfast


Croissant with homemade jam  4.25

Yoghurt with homemade granola (can also be vegan)   8.25  
With fresh Dutch seasonal fruit


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


## Meal soups

Autumn soup of coarse mustard and leek  8.75  
Served with bread

Seasonal soup  8.75  
Varying soup inspired by the season, served with bread

## Salads


Autumn salad with goat cheese  16.50  
With pickled pumpkin, dried tomato, dates, walnuts and white balsamic dressing, served with bread

Salad with oriental tempeh  15.50  
With pickled red cabbage, roasted bell pepper and oyster mushrooms, dried mango and tahini dressing, served with bread

## Fresh artisanal bread


You can choose from:

- Light multigrain sourdough bread
- Dark multigrain sourdough bread

Leiden farmer's cheese  12.25  
With roasted leek, cranberry chutney and walnuts

Pastrami of Dutch meadow cattle 13.25  
With coleslaw, dried tomato, homemade pickles and horseradish mayonnaise

Slow-cooked salmon with herb crust 13.25  
With pickled red onion, saffron mayonnaise, baked pointed sweet pepper and sunflower seeds


Pickled pumpkin with vanilla  12.25  
With roasted oyster mushrooms, avocado mayonnaise, dried tomato and pumpkin seeds

## Warm dishes

Monsieur Clusius (can also be vegetarian) 9.75  
Our variation on the famous croque monsieur with Hortus garden herb mustard

2 beef croquettes 11.75  
From cattle from South Holland, with bread and mustard

2 oyster mushroom croquettes  11.75  
With bread and truffle mayonnaise

Homemade quiche  10.50  
With parsnip, pumpkin, zucchini and Leiden cheese

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.