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.

red and golden beet. wild garlic and leek

earthu and spicu

rich and warm kale, Brussels sprouts

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

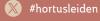
Celebrating among greenery

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







Grand Café by scanning the QR code. Thanks for sharing your feedback!

Hortus

LEIDEN

Hortus Grand Café

Menu

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) With fresh Dutch seasonal fruit	8.25
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
Salad with oriental tempeh */ With pickled red cabbage, roasted bell pepper and oyster mushrooms,	15.50

Fresh artisanal bread

You can choose from:

- · Light multigrain sourdough bread
- · Dark multigrain sourdough bread

Leiden farmer's cheese With roasted leek, cranberry chutney and walnuts	12.25
Pastrami of Dutch meadow cattle With coleslaw, dried tomato, homemade pickles and horseradish mayonnaise	13.25
Slow-cooked salmon with herb crust With pickled red onion, saffron mayonnaise, baked pointed sweet pepper and sunflower seeds	13.25
Pickled pumpkin with vanilla With roasted oyster mushrooms, avocado mayonnaise, dried tomato and pumpkin seeds	12.25
Warm dishes	
Monsieur Clusius (can also be vegetarian) Our variation on the famous croque monsieur with Hortus garden herb mustard	9.75
2 beef croquettes From cattle from South Holland, with bread and mustard	11.75
2 oyster mushroom croquettes ** With bread and truffle mayonnaise	11.75
Homemade quiche With parsnip, pumpkin, zucchini and Leiden cheese	10.50

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.