

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: the quiche with pumpkin and wild mushroom gives you that cozy feeling of sitting inside when it's raining.

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

Autumnal pumpkin soup  8.45
With orange oil and fennel

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

Salads


Autumn salad with flower meadow brie  15.50
With aromatic compote of quince and turmeric, chicory and a dressing of figs, walnuts and roasted tomato

Salad with roasted sweet potato  14.50
With yellow carrot marinated in Indian jasmine tea, chickpeas, pomegranate and a tahini dressing

Fresh artisanal bread


You can choose from:

- 100% whole grain
- Dark multigrain

Leiden cumin cheese  11.75
With beet hummus, chutney of blackberry and bay leaf, crispy beet and little gem

Pastrami of Dutch meadow cattle 12.75
With celeriac salad, carrot marinated in jasmine tea, mayonnaise of mustard and rocket and roasted pumpkin seeds

Pulled mackerel 12.75
With a salad of snow peas, sun-dried tomatoes, crispy broad beans and aromatic mayonnaise of tarragon and citrus


Roasted celeriac  11.75
With fried mushrooms, pickled red onion, smoked almond and truffle mayonnaise

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 oyster mushroom croquettes  11.75
With bread and vegan truffle mayonnaise

Homemade autumn quiche  9.50
With baked pumpkin, fried wild mushrooms and feta

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.