

Food

Breakfast

Croissant 🌿	4.50
With homemade confiture	
French toast 🌿	9.50
Made with sugar loaf, star anise, cinnamon and vanilla cream	
Strained yoghurt 🌿	9.00
With apple, pear, cinnamon, cranberries and homemade granola	
Hortus ontbijtplank 🌿	15.95
Croissant with homemade confiture, strained yoghurt with granola, no-waste toast, farmer's matured cheese and frittata made of free-range egg. Served with fresh orange juice and your choice of coffee	

*Did you know the Hortus owns a real cinnamon tree (Cinnamomum verum)?
Its bark dries into the fragrant sticks that we use in our French toast.*

Meal soups

Served with sourdough bread from Leiden bakery Mamie Gourmande	
Cream soup with wild mushrooms 🌿	9.00
With oyster mushrooms, hazelnut oil and a hint of truffle	
Seasonal soup 🌿	9.00
A seasonal soup inspired by the garden	

Salads

Served with sourdough bread from Leiden bakery Mamie Gourmande	
Clusius salad 🌿	16.50
Caramelized goat cheese, red chicory, grilled celeriac, marinated red beet, candied pear, salsify crisps and a white balsamic dressing	
Kitchen Garden salad 🌿	15.50
Roasted parsnip, parsley root, purple carrot, roasted pumpkin and sprouts with roasted pumpkin seeds, no-waste bread croutons, onion confiture and a dressing of herbs from the Clusius garden	

In winter, the garden is dormant, but underground everything continues to thrive. Root vegetables like beets, celeriac, and Jerusalem artichokes draw their sweetness from the cold.

Fresh artisanal bread

Choose between light or dark multigrain sourdough bread from Leiden bakery Mamie Gourmande

Farmer's matured cheese  12.50

With marinated fennel, anise, lettuce, truffle potato crisps and onion confiture

Smoked Dutch pasture beef entrecote 14.25

With sweet and sour winter radish, yellow beet, roasted red beet, smoked almond and a piccalilli mayonnaise

Homemade North Sea mackerel salad 14.25

With green apple, sweet and sour cucumber, little gem, dill, lemon and cream cheese

Roasted eggplant  12.50

With roasted bell pepper, red pepper, almond and basil roasted chickpea and arugula

The fennel and basil grow in the garden of the Hortus, where our chefs regularly find their inspiration for the meals.

Warm Meals

Monsieur Clusius (can also be vegetarian) 9.75

Our version of the well-known croque monsieur served with a Hortus herbs mustard

2 beef croquettes 12.50

Made by De Haagsche Croquetterij, with sourdough bread and a Hortus herbs mustard

2 vegetable croquettes  12.50

Made by De Haagsche Croquetterij, with sourdough bread and a Hortus herbs mustard

Homemade seasonal quiche  10.50

With roasted celeriac, mushroom, oyster mushroom and farmer's Gouda cheese

Hortus lunch  17.50

Creamy wild mushroom soup, sourdough bread with farmer's matured cheese and a vegetable croquette with a mustard made of herbs from the Hortus

Would you like (extra) butter with your meal? Please ask!

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