

# Food

## Breakfast

<b>Croissant</b>		<b>4.50</b>
With homemade confiture		
<b>French toast</b>		<b>9.50</b>
Made with sugar loaf, star anise, cinnamon and vanilla cream		
<b>Strained yoghurt</b>		<b>9.00</b>
With apple, pear, cinnamon, cranberries and homemade granola		
<b>Hortus ontbijtplank</b>		<b>15.95</b>
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

<b>Cream soup with wild mushrooms</b>		<b>9.00</b>
With oyster mushrooms, hazelnut oil and a hint of truffle		
<b>Seasonal soup</b>		<b>9.00</b>
A seasonal soup inspired by the garden		

## Salads

Served with sourdough bread from Leiden bakery Mamie Gourmande

<b>Clusius salad</b>		<b>16.50</b>
Caramelized goat cheese, red chicory, grilled celeriac, marinated red beet, candied pear, salsify crisps and a white balsamic dressing		
<b>Kitchen Garden salad</b>		<b>15.50</b>
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.