

# Food

## Breakfast

We serve breakfast until 11.30

**Croissant**  4.50

With strawberry rhubarb jam

**French toast**  9.50

Made with brioche, vanilla, orange and fluffy lemon cream

**Farmer's yogurt**  9.00

With homemade granola, honey from the Hortus and strawberry rhubarb jam with vanilla

**Hortus breakfast plate**  15.95

Croissant with strawberry rhubarb jam, farmer's yogurt with granola and honey, no-waste toast, matured Leiden cheese and frittata made of free-range egg with spring veggies, served with fresh orange or apple juice and your choice of coffee

*Did you know the honey served with the farmer's yogurt comes from the Hortus apiary? On average, the Hortus beekeepers care for five bee colonies.*

## Meal soups

Served with sourdough bread from Leiden bakery Mamie Gourmande

**Courgette and green pea soup**  9.00

With citrus oil

**Seasonal soup**  9.00

Changing soup inspired by the Hortus

## Salads

Served with sourdough bread from Leiden bakery Mamie Gourmande

**Clusius salad**  16.50

Dutch buffalo mozzarella, marinated Dutch tomato, pickled courgette, yellow radish, smoked almond, balsamico vinaigrette and ramsons croûtons

**Kitchen Garden salad**  15.50

Pickled onion, young green peas, marinated red beet, roasted cauliflower, crispy broad beans and citrus dressing

*In spring, ramsons (Allium ursinum) can be found at many a spot in the Hortus. Follow your nose: the garlic scent is unmissable.*

## Fresh artisanal bread

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

**Matured Leiden cheese**  12.50

With pickled carrot, marinated red beet, hummus and crispy broad beans

**Grilled Dutch pasture beef roast beef** 14.50

With marinated Dutch tomato, sweet and sour onion, old cheese crisps and green herbs mayonnaise

**Homemade slow-cooked cod salad** 14.50

With dill, cucumber, pickled courgette, yellow radish and roasted bell pepper mayonnaise

**Baked sweet potato spread**  12.50

With roasted green asparagus, crispy chickpeas and roasted cashew

*Did you know the Hortus Grand Café likes to buy locally? We work with, among others, Zuivelboerderij Kwakernaak from Oud Ade and De Baksas from Sassenheim.*

## Warm meals

**Monsieur Clusius (can also be vegetarian)** 10.00

Oven-baked sandwich with farmer's ham, matured farmer's cheese, bechamel with ramsons and tomato salsa

**2 beef croquettes** 12.50

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

**2 vegetable croquettes**  12.50

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

**Homemade seasonal quiche**  10.50

With asparagus, green peas, courgette, green herbs and matured farmer's cheese

**Hortus lunch**  17.50

Courgette and green pea soup with citrus oil, sourdough bread with matured Leiden cheese and a vegetable croquette with Hortus herbs mustard

**Seasonal special** 14.50

Changing dish with seasonal ingredients

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.

# Drinks

## Hot drinks

Coffee	3.50
Espresso	3.30
Doppio	4.30
Cappuccino	4.00
Flat white	4.60
Latte	4.00
Latte macchiato	4.65
Homemade ice coffee	5.25
Chai latte	4.70
Dirty chai latte	5.70

### Tea – fresh 3.90

- Mint, lemon, ginger, cinnamon and/or orange

### Tea – dried 3.50

- Rooibos, with honey
- Hortus Royal, white and green tea
- Cornflower Earl Grey, black tea
- Ginkgo Melange, green tea
- Orangery Oolong, orange blossom
- Ceylon, black tea

## Cold drinks

Coca-Cola, regular or zero	3.60
Fanta orange	3.60
Ginger ale	3.75
Chaudfontaine, still or sparkling	3.60
Fresh orange juice small	4.00
Fresh orange juice large	5.25
Fresh cloudy apple juice small	4.00
Fresh cloudy apple juice large	5.25
Milk, butter milk	3.50
Fristi, Chocomel	3.50
Soof natural fruit lemonade	4.95

### Renett sparkling apple juice 4,05

- Rhubarb
- Blueberry
- Ginger and lemon

## Signature drinks

### Botanical drinks with flowers and herbs, 0% sugars 5.45

- Mint garden walk, mint and blue pea flower
- Burning Saffron, saffron and pepper
- Africa Meets Nepal, hibiscus and ginger

### Homemade Hortus Royal green ice tea 4.95

## Beer

Hortus beer with flowers and herbs from the Hortus	5.75
Pronck white beer	5.75
Pronck Citra Rye IPA	5.75
Heineken	4.25
Heineken 0.0	4.25
Pronck Non Alcoholic NEIPA	5.75

## Wine

### White

#### San Martino

Pinot Grigio, Italy  
*Dry, fruity, and soft*

Per glass 5.35  
Per bottle 27.50

#### Domaine La Prade

Chardonnay, France  
*Soft, round, tropical fruit*

Per glass 6.25  
Per bottle 29.00

### Red

#### Schola Sarmenti

Negroamaro, Italy  
*Supple, sultry, ripe black fruit*

Per glass 5.50  
Per bottle 27.50

### Rosé

#### Domaine la Colombette

Grenache, France  
*Fresh raspberries and strawberries, spicy nose*

Per glass 5.35  
Per bottle 27.50

### Prosecco

#### Terre di Rai DOC

Italy  
Per bottle 31.00

### Champagne

#### Pol Roger

Épernay, France  
Per bottle 61.00

## Sweet

### Pastries by Dudok

- Apple pie 5.50
- Lemon merengue pie 5.50
- Chocolate truffle cake 5.50
- Passion fruit cheesecake 5.50
- Dutch butter cake 4.50
- Brownie with pecans  4.50
- Pastry of the day 5.50

### Gluten-free pastries by De Baksas

- Carrot cake muffin  5.00
- Red velvet square 4.50
- Blondie with raspberry 4.50
- Whipped cream 0.75

## Snacks

### Cold

- Savoury bread with sweet potato spread and Hortus herb butter  6.95
- Home-roasted nut mix with rosemary from the Hortus  4.50
- Olives marinated with lemon and rosemary from the Hortus  4.50

### Hot

#### Bittergarnituur made by De Haagsche

- Croquetterij 8.95
- Beef bitterballen (8)
- Oyster mushroom bitterballen (8) 
- Cheese twists with chilli sauce (8) 
- Mini truffle parsnip croquettes (6) 
- Mini spring rolls with chilli sauce (8) 
- Crispy cauliflower bites (8) 
- Vegetarian bittergarnituur (8) 

#### Dutch snack platter 18.50

Local cheese, vegetarian bittergarnituur (4), pickled veggies, roasted nut mix and savoury bread with Hortus herb butter