





Food

Breakfast

We serve breakfast until 11.30

Croissant 	4.50
With jam made of sun-ripened peaches and lemon balm	
Almond croissant 	5.50
Filled with almond paste and served with fresh seasonal fruit	
Farmer's yogurt 	9.00
With homemade granola, honey from the Hortus and fresh seasonal fruit	
Hortus breakfast plate 	15.95
Croissant with peach and lemon balm jam, farmer's yogurt with granola, fruit and honey, no-waste toast, semi aged farmer's cheese and freshly boiled egg, 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

Roasted cherry tomato soup 	9.00
With purple basil and grapefruit oil	
Seasonal soup 	9.00
Changing soup inspired by the Hortus	

Salads




Served with sourdough bread from Leiden bakery Mamie Gourmande

Salad Mediterranean garden 	16.50
Creamy burrata with pickled cucumber ribbons, baked cherry tomato, roasted chiongia beet, roasted pecans and a dressing made of raspberry and pomegranate	
Summer salad Kitchen garden 	15.50
Roasted carrots, pickled radishes, green beans, marinated artichoke hearts, crispy pumpkin seeds and a dressing made with herbs from the Hortus	

Can you find all the ingredients we use in the Hortus? The Vegetable garden inspires us to think creatively about seasonal produce.




Fresh artisanal bread

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

Semi aged farmer's cheese 	12.50
With pickled cucumber ribbons, marinated artichoke hearts and mango chutney	
Smoked beef pastrami	14.50
With aged cheese, pickles, smoked almonds and baked red onion mayonnaise	
Homemade slow-cooked seabass salad	14.50
With pickled fennel, baked cherry tomatoes and kaffir lime mayonnaise	
Roasted cauliflower spread 	12.50
With tarragon, carrots, roasted chiodgia beets, roasted pecans and green herb oil	
Seasonal special 	15.00
Changing dish with seasonal ingredients	

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 basil 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 	10.75
With baked cherry tomato, fennel, young leek, chervil and semi aged farmer's cheese	
Hortus lunch 	17.50
Baked cherry tomato soup with grapefruit oil, sourdough bread with semi aged farmer's cheese and a vegetable croquette with Hortus herbs mustard	

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 wild cherry
- Hortus Royal, white and green tea
- Cornflower Earl Grey, black tea
- Ginkgo Melange, green tea
- Orangery Oolong, orange blossom
- Hibiscus, apple and rose petals

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	4.25
Fresh orange juice large	5.25
Fresh cloudy apple juice small	4.25
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

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
- Carrot nut 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

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

Snacks

Cold

- Savoury bread with roasted cauliflower spread and Hortus herb butter  6.95
- Home-roasted nut mix with lemon thyme from the Hortus  4.50
- Olives marinated with orange and bay leaf from the Hortus  4.50

Hot

- Bittergarnituur made by De Haagsche Croquetterij 8.95**
 - Beef bitterballen (8)
 - Oyster mushroom bitterballen (8) 
 - Mini vegetable croquettes (8) 
 - Cheese twists with chilli sauce (8) 
 - Mini spring rolls with chilli sauce (8) 
 - Crispy cauliflower bites (8) 
 - Vegetarian bittergarnituur (8) 

Hortus snack plate 18.50

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