

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
Hot chocolate with whipped cream	5.25

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

Did you know that we work with the students of Villa Bijzonder for the cookies we serve with coffee? They face barriers to entering the job market. Each season, fresh herbs from the Hortus are incorporated into a cookie with a new and surprising flavour.

Cold drinks

Coca-Cola, regular or zero	3.60
Fanta orange	3.60
Ginger ale	3.75
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 5.15

- Mint Garden Walk, mint and blue pea
- 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 Lekker Leids	5.75
Pronck Nut Brown Ale	5.75
Heineken	4.25
Heineken 0.0	4.25
Pronck 0.3 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

Soft, rich, ripe black fruits

Per glass 5.50

Per bottle 27.50

Rosé

Domaine la Colombette

Grenache, France

*Fresh raspberries and strawberries,
spicy nose*

Per glass 5.35

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 meringue 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

• Pistachio raspberry muffin  5.00

• Blondie with stroopwafel 4.50

Whipped cream 0.75

Snacks

Cold

Savoury bread with no-waste dip
and Hortus herb butter  7.50

Home-roasted nut mix with
oregano from the Hortus  4.95

Olives marinated with lemon and
bay leaf from the Hortus  4.95

Hot

Bittergarnituur made by De Haagse

Croquetterij 9.50

• Beef bitterballen (8)

• Oyster mushroom bitterballen (8) 

• Truffle parsnip croquettes (8) 

• Cheese twists with chilli sauce (8) 

• Mini spring rolls with chilli sauce (8) 

• Gyoza with soy mayonnaise (8) 

• Vegetarian bittergarnituur (8) 

Hortus snack plate  18.50

Mature farmer's cheese, pickled veggies,
vegetarian bittergarnituur (4), roasted nut
mix and savoury bread with herb butter

Food

Breakfast

We serve breakfast until 11.30

Artisanal croissant 🌿 4.95

With spiced compote made of cranberry and Hortus tea

Fluffy pancakes 🌿 9.50

With gently stewed pear and hibiscus flower

Strained farmer's yogurt 🌿 9.00

With home roasted granola, cinnamon, dried apple and orange syrup

Hortus breakfast plate 🌿 16.50

Croissant with cranberry and Hortus tea compote, strained farmer's yogurt with granola, cinnamon, dried apple and orange syrup, no-waste toast with mature farmer's cheese and freshly boiled egg, served with fresh orange or apple juice and your choice of coffee

Did you know that several species of hibiscus can be found in the Hortus? Hibiscus boryanus in the Tropical Glasshouse can grow up to eight metres tall in the wild.

Meal soups

Served with sourdough bread from Leiden bakery Mamie Gourmande

Autumn at the Hortus 🌿 9.00

Roasted pumpkin soup with smoked maple oil and roasted pumpkin seeds

Garden harvest 🌿 9.00

Changing seasonal soup inspired by the Hortus

Salads

Served with sourdough bread from Leiden bakery Mamie Gourmande

Salad Japanese garden 🌿 17.50

Japanese omelette, sautéed mushrooms, edamame, pickled daikon, crispy lotus root and a soy sauce and sesame oil dressing

Autumn salad Clusius 🌿 16.50

Roasted Jerusalem artichoke, pickled butternut squash, purple carrot, roasted sweet potato, no-waste croutons, and a Clusius dressing with herbs from the Hortus

Did you know almost all parts of the sacred lotus (Nelumbo nucifera) are edible? Not only the root, but the flowers, seeds and young leaves as well.

Fresh artisanal bread

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

Mature farmer's cheese  13.50

With pickled red cabbage, sautéed mushrooms, pumpkin seeds and roasted chestnut mayonnaise

Carpaccio from Dutch meadow cattle 15.50

With marinated cucumber, spring onion, purple carrot, roasted hazelnuts and a soy sauce and sesame oil dressing

Homemade smoked mackerel salad 15.50

With roasted sweet potato, green apple pickled daikon and citrus mayonnaise

Sautéed mushrooms  13.50

With roasted Jerusalem artichoke, pickled red beet, smoked almonds and thyme mayonnaise

Can you find all our autumnal ingredients in the Vegetable garden?

Warm meals

Grilled cheese sandwich Mediterranean garden (can also be vegetarian) 11.00

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

2 beef croquettes 12.75

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

2 truffle parsnip croquettes  12.75

Made by De Haagsche Croquetterij, with sourdough bread and chestnut mayonnaise

Botanical autumn quiche  11.75

With roasted mushrooms, pumpkin, parsnip, rosemary and mature farmer's cheese

Hortus lunch  17.50

Roasted pumpkin soup with maple oil and pumpkin seeds, sourdough bread with mature farmer's cheese and a truffle parsnip croquette with chestnut mayonnaise

Seasonal special

Changing dish with seasonal ingredients

market price

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.