

V O I L L A
C'EST ÇA



PAPENGRACHT 6A, LEIDEN

THREE COURSE MENU € 33,-

STARTERS

€ 10,-

Lamb Ham

Tzatziki | Arugula | Mint | Seed mix

Poached Egg

Lamb ears | Arugula | Fennel | Radish



Vitello Tonato

Tuna | Arugula | Olive | Capers

White Asparagus Soup

€ 8,-

Parsley | Cream | Tip: Dutch Shrimps 30 gr. € 4,5



Anchovy

Tomato | Olive | Spinach | Red onion

Dutch Shrimps

Peas | Lemon | Tomato | Cucumber

MAIN COURSES

€ 20,-

Sea Bass

Peas | Celery | Beurre Blanc | Rice

Dutch Beef Steak

Shiitake | Peas | Rice | Mushroom gravy

Ravioli

Spinach | Ricotta | Cherry tomato | Basilicum



Wild Salmon

Lamb ears | Potato | Fennel | Hollandaise sauce

Spring Chicken

Fresh pasta | Spinach | Thyme | Olive

White Asparagus

Poached egg | Potato | Parsley | Hollandaise sauce



DESSERTS

€ 7,-

Rhubarb

Tartelette | White chocolate | Kletskep

Strawberry

Sweet woodruff | Mascarpone | Almond

Dark Chocolate Cake

Mousse | Batons | Lemon

Cheese from Fromagerie Bon

3 or 5 cheeses (+ 3,-)

SIDE DISHES

Bio fries from **dapp** with mayonnaise € 5,5

Mixed Salad € 4,5

Seasonal Vegetables € 5,5

Bread with spreads € 4,5

Our wine suggestions are selected and tasted together with **Noordman Wijnimport**. This is how we select the wines with our dishes.

Feel free to ask for a wine suggestion!



NOORDMAN
wijnimport
Sinds 1934



