



Starters

Broodplank*	French bread accompanied by a garlic herb butter	4,50
Stokbrood à la Ellen*	French bread with garlic herb butter, gratinated with mature cheese	5,50
Kaaskop*	Leiden Cheese soup served with French bread	5,50
Als de Brandweer	Fresh tomato soup with cream	5,50
Huilebalk*	French onion soup with a gratinated cheese crouton	5,50
Escargots	Wine marinated snails gratinated with garlic herb butter and mature cheese	8,50
Kom er Bij*	Warm goat's cheese salad with honey	8,50
Carpaccio	Beef with pine nuts, Parmesan cheese and a tomato basil vinaigrette	9,50
Leiden aan Zee	Smoked salmon with salad, cocktail sauce and French bread	9,50

Main Courses

Op is Op!	Dish of the day, see the blackboard, Facebook or Twitter	12,50
De Moestuïn*	Warm stir-fried salad with kikkoman vinaigrette	12,50
Cheeseburger	Steakburger (200 gr.) gratinated with mature cheese	13,50
Gipsvlucht	Large breaded chicken schnitzel with fried mushrooms, bacon and onions	14,50
Stoplicht*	Filled sweet pepper gratinated with Parmesan cheese	14,50
Leids Lekkers	Fried pork tenderloin filled with Leiden cheese and a red wine sauce	15,50
Alle Gekheid...	Chicken skewer with saté sauce, prawn crackers and fried onions	15,50
Geen Halve Maatregelen	Whole roasted chicken from the oven with a chili sauce	15,50
Niet Mokken Lekker...	Warm stir-fried beef salad with thinly sliced vegetables and a spicy sauce	16,50
Oranje Boven	Fried salmon with Hollandaise sauce	16,50
Boter bij de Vis	Grilled Butter fish accompanied by mustard leek sauce	17,50
Spare Ribs	Marinated, grilled pork ribs accompanied by a garlic sauce	17,50
Mixed Grill	Grilled steak, chicken, pork tenderloin and spare ribs with a chive sauce	18,50
De Winnaar	Fried rump steak cutlets with a richly filled mushroom bacon onion sauce	18,50

Desserts

Coupe Hooykist*	Vanilla ice cream with stewed pear and Amaretto whipped cream	6,50
Dame Blanche*	Vanilla ice cream with chocolate sauce, almonds and whipped cream	6,50
Bezige Bij*	Turkish yoghurt with walnuts and honey	6,50
Chocolade Trio*	Three delicious chocolate desserts	7,50
Boerderij 't Geertje*	A selection of local farmer cheeses with nut bread and apple syrup	7,50
Koffie Met*	Coffee or tea with three 'Leonidas' chocolate treats	6,50
Koffie Hooykist*	Coffee served with three 'Van Wees' old Dutch liqueurs	7,50

All main courses are served with fresh salad, fresh vegetables and thick fries or on request fried potatoes or rice

Dishes marked with * are suitable for our vegetarian eating guests

Tip! Have some mayonnaise € 0,50 - Kitchen open daily from 17.00 until 22.00

Lorentz four course menu € 24,50

Kleine broodplank* - Half a French bread accompanied by a garlic herb butter

Kaaskop* - Leiden Cheese soup served with French bread

or

Als de Brandweer - Fresh tomato soup with cream

or

Huilebalk* - French onion soup with a gratinated cheese crouton

Oranje Boven - Fried salmon with Hollandaise sauce

or

Gipsvlucht - Large breaded chicken schnitzel with fried mushrooms, bacon and onions

or

Stoplicht* - Filled sweet pepper gratinated with Parmesan cheese

Chocolade Trio* - Three delicious chocolate desserts

or

Boerderij 't Geertje* - A selection of local farmer cheeses with nut bread and apple syrup

Einstein four course menu € 32,50

Kleine broodplank* - Half a French bread accompanied by a garlic herb butter

Leiden aan zee - Smoked salmon with salad, cocktail sauce and French bread

or

Carpaccio - Beef with pine nuts, Parmesan cheese and a tomato basil vinaigrette

or

Kom er bij* - Warm goat's cheese salad with honey

Boter bij de Vis - Grilled Butter fish accompanied by mustard leek sauce

or

Mixed Grill - Grilled steak, chicken, pork tenderloin and spare ribs with a chive sauce

or

Stoplicht* - Filled sweet pepper gratinated with Parmesan cheese

Chocolade Trio* - Three delicious chocolate desserts

or

Boerderij 't Geertje* - A selection of local farmer cheeses with nut bread and apple syrup

All main courses are served with fresh salad, fresh vegetables and thick fries or on request fried potatoes or rice

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