

***Did you know..
that Professor Lorentz lived
opposite the restaurant?***



***Did you know..
that Professor Einstein sat
here at the bar?***

Appetizer

Broodplank* - French bread accompanied by aioli - 4.5

Starters

Proeverij van voorgerechten - Small carpaccio, smoked salmon, Caprese* and a small Leiden cheese soup* - 12.5

Carpaccio - Beef carpaccio with pine nuts, cheese and tomato basil vinigrette - 9.5

Leiden aan Zee - Smoked salmon with salad - 9.5

Caprese* - Tomato and mozzarella cheese salad - 8.5

Kaaskop* - Leiden cheese soup - 7.5

Main Courses

Served with fresh vegetables and thick fries with mayonaise or on request rice

Mixed Grill - Grilled steak, chicken, pork tenderloin and spare ribs with a BBQ dip - 22.5

Lorentz Steak - Fried rump steak cutlets with a pepper sauce - 19.5

De Groentesteeg - Warm stir-fried beef salad with thinly sliced vegetables and a spicy sauce - 19,5

Leidsch Lekkers - Fried pork tenderloin filled with Leiden Cheese and a red wine sauce - 18.5

Boter bij de Vis - Grilled butter fish with Hollandaise sauce - 18.5

Alle Gekheid - Chicken skewer with peanut butter sauce - 17.5

Gipsvlucht - Large breaded chicken schnitzel with a BBQ dip - 17.5

Einstein Burger* - The mc² vegetarian burger - 16.5

Ingewikkeld* - Wrap filled with grilled vegetables and mozzarella - 16.5

Spare Ribs - Marinated, grilled pork ribs accompanied by a garlic sauce

Small - 19.5 Medum - 22.5 Large - 24.5

Desserts

Boerderij 't Geertje* - A selection of local farmer cheeses - 9.5

Proeverij van zoete nagerechten* - Selection of sweet desserts - 9.5

Zoetekauw* - Cheesecake with Raspberry sorbet ice cream - 8.5

Dame Blanche* - Vanilla ice cream with chocolate sauce and whipped cream - 7.5

Koffie Hooykist* - Illy coffee or Dammann tea served with three 'Van Wees' old Dutch liqueurs - 9.5

Koffie Lorentz* - Illy coffee or Dammann tea served with three 'Olala Chocolate' chocolate treats - 8.5

Koffie Einstein* - Illy coffee or Dammann tea with 'Egg Nog Liqueur' and served with whipped cream - 7.5

*Dishes marked with a * are suitable for our vegetarian eating guests*

*Did you know..
that Professor Lorentz lived
opposite the restaurant?*



*Did you know..
that Professor Einstein sat
here at the bar?*

Four Course Menu

Appetizer

Kleine broodplank* - Half a French bread accompanied by aioli

Starters

Proeverij van voorgerechten - Small carpaccio, smoked salmon, Caprese* and a small Leiden cheese soup*

Carpaccio - Beef carpaccio with pine nuts, cheese and tomato basil vinigrette

Leiden aan Zee - Smoked salmon with salad

Caprese* - Tomato and mozzarella cheese salad

Kaaskop* - Leiden cheese soup

Main Courses

Served with fresh vegetables and thick fries with mayonaise or on request rice

Mixed Grill - Grilled steak, chicken, pork tenderloin and spare ribs with a BBQ dip (**extra +2.5**)

Lorentz Steak - Fried rump steak cutlets with a pepper sauce

De Groentesteeg - Warm stir-fried beef salad with thinly sliced vegetables and a spicy sauce

Leidsch Lekkers - Fried pork tenderloin filled with Leiden Cheese and a red wine sauce

Boter bij de Vis - Grilled butter fish with Hollandaise sauce

Alle Gekheid - Chicken skewer with peanut butter sauce

Gipsvlucht - Large breaded chicken schnitzel with a BBQ dip

Einstein Burger* - The mc² vegetarian burger

Ingewikkeld* - Wrap filled with grilled vegetables and mozzarella

Spare Ribs - Marinated, grilled pork ribs accompanied by a garlic sauce (**Double portion +5**)

Desserts

Boerderij 't Geertje* - A selection of local farmer cheeses

Proeverij van zoete nagerechten* - Selection of sweet desserts

Zoetekauw* - Cheesecake with Raspberry sorbet ice cream

Dame Blanche* - Vanilla ice cream with chocolate sauce and whipped cream

Koffie Hooykist* - Illy coffee or Dammann tea served with three 'Van Wees' old Dutch liqueurs

Koffie Lorentz* - Illy coffee or Dammann tea with three 'Olala Chocolade' chocolate treats

Koffie Einstein* - Illy coffee or Dammann tea with 'Egg Nog Liqueur' and served with whipped cream

35 per person

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