MENU

Grenare

URBAN BISTRO BAR

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Sweet

12:00 - 21:00

APPLE CRUMBLE 5
homemade from 'Uit de Kunst'
whipped cream +0.5

DATES BANANA CAKE 5
vegan cake from 'Uit de Kunst'
whipped cream +0.5

Lunch

12:00 - 16:00

CIABATTA GOATS CHEESE 10
warm goats cheese, apricot, fig chutney and smoked almonds

CIABATTA TUNA MELT 11
with spring onion and melted cheddar

CIABATTA EEL 13
smoked eel from Eveleens

CIABATTA SALMON 12.5
smoked Bawykov salmon, cucumber, capers, onion and citrusmayonnaise

CIABATTA PULLED CHICKEN 10
chicken, spring union, mung bean sprouts and sambal mayonnaise

CIABATTA STEAK 13.5
with fried unions and blue cheese mayonnaise

DUTCH CROQUETTES *Optional* 10
beef or king oyster (2 pieces), mustard and rustic bread

FRIED EGGS *Optional* 11
three eggs, rustic bread, ham and/or cheese

THAI SOUP *Optional* 10
coconut, lime, prawns

GOATS CHEESE SALAD 14
warm goats cheese, apricot, fig chutney and smoked almonds

VEGETARIAN QUICHE 13.5
with mushrooms, gruyere cheese, tomato and rocket

FRESH FRIES 5.5
with Zaanse mayonnaise

Vegetarian

Allergies or intolerances?
Please let us know!

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Barbites

14:00 - 21:00 | 14:00 - 00:00

BREAD TO SHARE 8
with varying sauces
half portion 4

PAIN GRENARE 10.5
rustic bread out of the oven
with baked camembert

DIRTY FRIES 9.5
with sambal mayonnaise, bacon, jalapeño, spring onion

SLOPPY JOE NACHO'S 12.5
with bolognese sauce, cheddar, cheese sauce and spring union

CHARCUTERIE 12.5
a selection of luxury meats

MIXED PLATTER 24.5
a selection of cheese, ham, ribs, Dutch bitterballen, olives, salmon, prawns and smoked almonds

DUTCH BITTERBALLEN 9.5
8 pieces, with mustard

KING OYSTER MUSHROOM 9.5
BITTERBALLEN
8 pieces, with mustard

CHEESE SOUFFLÉS 8
8 pieces, with chili sauce

MARINATED OLIVES 6
with fresh herbs and garlic

SMOKED ALMONDS 5
with a touch of salt

CHEESE PLATTER 12.5
a selection of cheese with fig chutney

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Dinner

16:30 - 21:00

CRISPY POLENTA 9.5
polenta fries with warm cheese sauce

BURRATA 12
with toast, red union compote and herb oil

TORTELLINO 12.5
filled with pumpkin and goats cheese

CARROT TARTARE 9.5
quail egg, cornichon, capers

VEGETARIAN QUICHE 15
with mushrooms, gruyere cheese, tomato and rocket

THAI SOUP *Optional* 10
coconut, lime, prawns

GOATS CHEESE SALAD 12.5
with roasted red and yellow beetroot, smoked almonds and herb oil

SALMON TOSTADA 11.5
with Bawykov salmon, red onion, cucumber and citrus mayonnaise

PRAWNS 11.5
tempura, remoulade sauce and potato salad

MAC AND CHEESE 15
with lobster, bisque and melted cheese

SMALL SOLE FISH 14.5
butter sauce, fresh fries and remoulade sauce

EEL AND PORK BELLY 12.5
with potato salad, apple and bacon

PORK CHEEK 14
with roasted carrot and potato mousseline

BONELESS RIBS 14.5
from Iberico pork, with sweet and sour cucumber

CHICKEN, FRIES AND APPLE 13.5
chicken thigh, potato pie, chicken cravy and apple compote

DUCK BREAST 15
with sweet and sour pumpkin, potato pie and aceto-balsamic sauce

IRISH STEAK (200 GR.) 23,5
dry-aged Irish steak with polenta fries, filled small bell pepper and chimichurri

Vegetarian

All dishes are starter size. We advise 2 or 3 dishes per person.

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Desserts

16:30 - 21:00

CHOCOLATE EXPLOSION 9
chocolate mousse, biscuit and a magnum of orange ice cream

ALMOND TRIFLE 9
almond cake, vanilla cream, caramelized apple

CHEESE PLATTER 12.5
a selection of cheese with fig chutney

Coffee

ESPRESSO	3.0
DOPPIO	4.0
LUNGO	3.2
CORTADO	3.3
CAPPUCCINO	3.7
CAFE AU LAIT	4.2
FLAT WHITE	3.8
LATTE MACCHIATO	3.8
ESPRESSO MACCHIATO	3.3
HOT CHOCOLATE	4.0
ICED COFFEE	4.0

Do you prefer lactose free milk?
We've got Oatly's oat milk!

Special coffee

IRISH COFFEE 9
with Irish whisky and whipped cream

SPANISH COFFEE 9
with Tia Maria and whipped cream

ITALIAN COFFEE 9
with Amaretto and whipped cream

Tea

TEA 3.4
breakfast, chamomile, citrus, earl grey, ginger, jasmine or rooibos

FRESH TEA 3.6
ginger and lemon or mint

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Soda

COCA COLA COCA COLA ZERO ICE TEA GREEN ICE TEA SPARKLING FANTA CASSIS SPRITE BITTER LEMON GINGER ALE TONIC	3.5
SOURCY ROOD SOURCY BLAUW	3.3
APPELSAP PERENSAP VERSE JUS D'ORANGE	4.0
FEVER TREE INDIAN TONIC FEVER TREE MEDITERRANEAN TONIC FEVER TREE GINGER BEER OLD JAMAICA GINGER BEER	4.5
SOURCY ROOD 100CL SOURCY BLAUW 100CL	6.5

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Draft beer

HEINEKEN FLUIT	3.4
HEINEKEN VAAS	3.5
HEINEKEN 0.5L	7.0
GUINNESS 1/2 PINT	4.2
GUINNESS PINT	8.0
BIRRA MORETTI 0.25L	3.8
BIRRA MORETTI 0.5L	7.6
AFFLIGEM BLOND 0.3L	5.5
PAULANER 0.33L	4.8
PAULANER 0.5L	8.0
SKUUMKOPPE 0.3L	5.8
LAGUNITAS IPA 0.3L	6.5
OEDIPUS MANNENLIEFDE 0.3L	5.8
DELIRIUM TREMENS 0.3L	5.8
NOORDT TRIPEL	5.8
WISSELTAPS(3) *Vraag het personeel*	5.5
MAGNERS CIDER (FLES)	5.5

Low-alcohol beer

HEINEKEN 0.0%	4.0
JEVER FUN 0.3%	4.5
PAULANER 0.0%	4.8
AMSTEL RADLER 0.0%	4.0
SKUUMKOPPE 0.3%	4.5

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Wine

WHITE

CIBADIES CHARDONNAY	(FR)	5.5/27.5
FOSSADRAGONE PINOT GRIGIO	(IT)	5.8/30.0
CIBADIES SAUVIGNON BLANC		(FR)
VINA LISONJA VERDEJO	(ES)	6.3/35.0
JG RIESLING (ZOET)	(DE)	6.0/30.0
THE NED SAUVIGNON BLANC	(NZ)	37.5
MONREDON PICPOUL DE PINET	(FR)	35.0
BOURDON POUILLY FUISE	(FR)	47.5
D'ARENBERG HERMIT CRAB	(AU)	34.5
JORDAN CHENIN BLANC	(ZA)	34.5
KARL ERBES FASS 12 RIESLING	(DE)	35.0
DISTRICT 7 CHARDONNAY	(USA)	40.0

ROSÉ

ROSE D'ENFER ROSE	(FR)	6.0/30.0
LA SANGLIERE SEDUCTION ROSE	(FR)	37.5

RED

CIBADIES MERLOT	(FR)	5.5/27.5
COVILLA CRIANZA RIOJA	(ES)	6.3/35.0
FAT BARON SHIRAZ	(PT)	35.0
FUZION ALTA MALBEC	(AR)	32.5
CHIANTI CLASSICO RISERVA	(IT)	37.5
PHILIPPE LE HARDI BOURG.	(FR)	42.5
JORDAN DE LONG FUSE CABERNET	(ZA)	39.5

SPARKLING

VILLA SANDI PROSECCO	(IT)	6.5/35.0
GAVE GUSTO & MOTION	(ES)	30.0
CHAMP. AUTREAU PREMIER CRU	(FR)	42.5

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Cocktails

AMARETTO SOUR	10
CUBA LIBRE	11
DARK 'N STORMY	11
ESPRESSO MARTINI	11
NEGRONI	10
LALA PALOMA	11
MIMOSA	10
MOSCOW MULE	12
PORNSTAR MARTINI	12
OLD FASHIONED	11

Mocktails

served with matching soda

ABSTINENCE EPILOGUE (RUM)	9
ABSTINENCE CAPE CITRUS (GIN)	9
SEEDLIP GROVE 42 (CITRUS)	10.5
SEEDLIP GARDEN 108 (KRUIDIG)	10.5

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Spritz

APEROL SPRITZ	9
TULIP SPRITZ	10
ABSTINENCE APERATIF (0.0%)	9

Gin & Tonic

served with matching Fever Tree tonic

BOBBY'S	*Indian tonic & sinaasappel en kruidnagel*	12
HENDRICK'S	*Indian tonic & komkommer*	12
BOTTEGA BACUR	*Indian tonic & jenever bessen*	11
BULLDOG	*Mediterranean tonic & grapefruit*	11
LOOPUYT	*Indian tonic & citroengras*	12
BEEFEATER	*Indian tonic & sinaasappel*	10
DAFFY'S PREMIUM	*Indian tonic & verse munt*	13
SIR EDMOND	*Indian tonic & sinaasappel*	13
TANQUERAY	*Mediterranean tonic & jenever bessen*	10
MALFY CON LIMONE	*Mediterranean tonic & limoen*	10

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URBAN BISTRO BAR

partners

verantwoorde samenwerkingen

VAN DER BURG EN BOLL

De slagerij die dierenwelzijn en maatschappelijk verantwoord ondernemen hoog in het vaandel heeft staan.

KONINKLIJKE SCHMIDT ZEEVIS

Een al vele malen onderscheiden leverencier van vis. Duurzaamheid en kwaliteit staan hoog in het vaandel.

SMEDING GROENTEN& FRUIT

Een familiebedrijf en dé duurzame leverancier van groenten & fruit. Helpt telers duurzaamverbouwen met verschillende milieudoelstellingen.

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THE GRENARE

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2312DE LEIDEN
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OPENINGSTIJDEN

MAANDAG-DONDERDAG 12:00 - 00:00
VRIJDAG-ZATERDAG 12:00 - 01:00
ZONDAG 12:00 - 22:00