



# DE STAL

ETEN | DRINKEN | ONTMOETEN

# DE STAL TASTE AND ENJOY

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## WELCOME TO DE STAL!

De Stal is situated in the heart of Leiden Bio Science Park.

This is no coincidence. Once inhabited by Herman, the world's first genetically modified bull, De Stal now serves as a meeting place and 'living room' for everyone working, researching, or studying in the park.

## A PLACE OF OPPORTUNITIES

But it's also a place of opportunities. De Stal is a successful reintegration project by DZB Leiden, the reintegration company of the Leiden region. We provide job seekers with a workplace where they can work and learn simultaneously. They receive additional guidance from our mentors and simultaneously learn more about the hospitality industry. Upon completion of this program, they receive a nationally recognised vocational certificate. This often leads directly to employment.

Pretty neat, right?

## SUSTAINABLE AND FRESH

We collaborate with local partners who supply us with fresh, sustainable products daily. Our coffee is sourced from Lagranta, selecting the finest certified beans from the best coffee plantations and sourcing them directly from their country of origin.

No intermediaries, fair for the farmers. We purchase cheese from farmers in the Green Heart. The flavourful, pure, naturally cloudy fruit juice from family business Schulp comes from Breukelen.

## GIFT VOUCHERS

Surprise someone with our gift voucher of 10 or 20 euros.



From 9am

# TREATS AND HOT DRINKS

## TREATS

Seasonal Chef Cookie	€3,25
Seasonal Chef Cookie with matching scoop of ice cream, pecan crumble, and raspberry	€5,75
Hangop with red fruits and Romanoff cream	€7,75
Croissant with butter and jam	€3,25
Warm sausage roll from Bakker Raaphorst	€3,50
Combo deal coffee / tea / cappuccino + Chef Cookie	€5,95

## HOT DRINKS

Coffee	€2,95
Espresso	€2,95
Double espresso	€3,60
Espresso Macchiato	€3,00
Flat White	€3,75
Cappuccino	€3,25
Café au Lait	€3,50
Latte Macchiato	€3,85
Hot chocolate optional with whipped cream (€0.50)	€3,50
Tea	€2,80
Fresh mint tea	€3,60
Fresh verbena tea from our own garden (seasonal)	€3,40
Fresh ginger tea	€3,60
Iced coffee with whipped cream and vanilla syrup	€4,50

*Our dishes may contain allergens.*

*If you have an allergy or special dietary requirements, please let us know.*

# SCHULP FRUIT JUICES



The Schulp family is located on Zandpad in Breukelen, along the Vecht river. Here, five generations ago, Albertus Schulp started growing apples and pears in his tall-tree orchard. The love for fruit passed from father to son. Until 1995, Albert Schulp Jr. and his father Gerrit were mainly focused on growing quality fruit. In that year, Albert began processing fruit into fruit juice. Even in processing, as a fruit connoisseur, he didn't compromise on quality. The freshly squeezed juices were increasingly appreciated in Breukelen and its surroundings. Since the year 2000, the Schulp brand has been synonymous with pure fruit, and the juices are sold throughout the country. On the location where the family business has been growing fruit since 1861, pears are harvested every season. Together with fruit from other growers, they're pressed amid the fruit trees into authentic Schulp juices.

*When you drink a Schulp, you taste the fruit. Straight from nature.*

*Schulp's secret recipe? Only fruit! So no additional ingredients.*



# Various DRINKS

## COLD DRINKS

Various soft drinks starting from	€2,95
Royal Bliss Ginger beer	€3,50
Table bottle water 75cl blue / red	€5,50
Fristi or Chocomel	€3,25
Whole milk	€1,85

## JUICES

Freshly squeezed orange juice	€3,85
Organic apple juice from Schulp	€3,50
Organic pear juice from Schulp	€3,50
Organic tomato juice from Schulp	€3,50
Organic apple, pear & ginger from Schulp	€3,50

## GIN & TONIC'S

Spanish Gin & Tonic Nordés Gin / Mallorcan Tonic / white grapes / orange	€9,50
Haymans of London Gin / Elderflower Cucumber Tonic lemon / cucumber	€9,50
Pink Gin / Pink Berry Tonic / raspberries / strawberry	€10,50
Various International Spirits	€4,75

*Do you feel like a liqueur or other spirits?  
Ask our staff to see what's available.*

## BEERS

Brand beer (on tap) 25cl 5.0%	€3,50
Brand beer (on tap) 50cl 5.0%	€6,50
Birra Moretti Sale di Mare 5.5%	€4,25
Birra Moretti 0.0%	€3,75
Affligem Blond 0.0%	€4,75
Texels Skuumkoppe 0.0%	€4,75
Mort Subite Kriek 4.0%	€4,95
Affligem (blond/double) 6.7%	€4,95
Lagunitas IPA 6.2%	€4,95
Texels Skiller Wheat beer 5.0%	€4,95

## WHITE WINES

	<i>By glass</i>	<i>By bottle</i>
Osadia Chardonnay	€4,25	€19,50
Osadia Sauvignon Blanc	€4,25	€19,50

## RED WINES

	<i>By glass</i>	<i>By bottle</i>
Osadia Merlot	€4,25	€19,50

## ROSÉ

	<i>By glass</i>	<i>By bottle</i>
Pinot Grigio Blush Rose	€4,50	€20,00

From 11.30am to 3pm

# SANDWICHES AND SPECIALS

## SANDWICHES

- Spelt bagel with smoked salmon €14,00  
tzatziki, lamb's lettuce, red onion, capers, and cucumber
- Wholegrain bread with beef carpaccio €10,50  
mesclun salad, parmesan- pangrattato, cherrytomato, bell pepper, truffle mayonnaise, and garden cress
- Wholegrain bread with yellow beet carpaccio €7,50  
mesclun salad, parmesan- pangrattato, cherrytomato, bell pepper, truffle mayonnaise, and garden cress
- Corn ciabatta chicken cajun €13,00  
curry mayonnaise, lamb's lettuce, cherrytomato, bell pepper, pickled red onion, and mango chutney
- 2 Croquettes €10,75  
with a choice of vegan oyster mushroom croquettes or beef croquettes from De Bourgondiër with cranberry mustard and butter, served on sourdough bread
- Focaccia with burrata and serranoham €13,50  
arugula, cherrytomato, pomegranate seeds, roasted eggplant, and balsamic vinaigrette
- Open omelette sandwich with eggs €11,50  
from our chickens from the Ecogarden with farmer's ham and aged cheese on cornbread

## SOUPS

- Roasted tomato soup €7,75  
with basil and garlic croutons served with wholegrain bread and salted butter
- Tom kha kai soup €9,75  
with coconut milk, lime leaf, red pepper, bok choy, bean sprouts, and pulled chicken served with wholegrain bread and salted butter

## TOASTIES

- Toasted sandwich with aged cheese and tomato €6,50  
served on cornbread
- Toasted sandwich with farmer's ham and aged cheese served on cornbread €6,50
- Toasted sandwich tuna melt €7,50  
served on cornbread with tuna, olives, cheddar, red onion, and sun-dried tomato
- Panini with mozzarella and pulled chicken €9,75  
cajun mayonnaise, jalapeños, and red onion served with red cabbage salad and tomato chutney
- Caprese panini with mozzarella €9,00  
roasted eggplant, sun-dried tomato, cherry tomato, and pesto served with red cabbage salad and tomato chutney

## SALADS



*Served with wholegrain bread and salted butter*


- Beef carpaccio salad €12,00  
parmesan- pangrattato, mesclun salad, cherrytomato, bell pepper, cucumber, truffle mayonnaise, and garden cress
- Chicken cajun salad with mixed greens €14,50  
cherrytomato, cucumber, pickled red onion, broad beans, mango chutney, and curry mayonnaise
- Burrata salad with serranoham €15,00  
arugula, cherrytomato, pomegranate seeds, roasted eggplant, and balsamic vinaigrette
- Smoked salmon salad €15,50  
lamb's lettuce, tzatziki, capers, red onion, and cucumber
- Poke bowl with smoked salmon €12,00  
mixed greens, mung bean noodles, cucumber, mango, cherrytomato, wakame, edamame beans and soy dressing
- Poke bowl with fried tofu €10,50  
mixed greens, mung bean noodles, cucumber, mango, cherrytomato, wakame, edamame beans and soy dressing

## SPECIALTIES

- Colleague's Specialty *Price varies*  
*We proudly present a delicious dish devised by one of our employees. Taste and enjoy!*
- Loaded fries with pulled chicken €10,50  
pickled red onion, fried onions, seroendeng, ketjap mayo, and jalapeños
- Vegan kimchiburger €16,00  
served on a red sesame bun with lamb's lettuce, pickled red onion, lime-sriracha mayonnaise, and fresh fries
- Chicken thigh satay €17,50  
with homemade satay sauce, fried onions, prawn crackers, and fresh fries with mayonnaise

*We use as many products as possible from DZB Leiden's Ecogarden or they are carefully sourced with sustainability in mind.*

-  - Dish is or can also be made vegetarian
-  - Dish is or can be made vegan

 - Gluten-free bread for an additional charge of €1.95

*It's possible that our dishes contain allergens. If you're allergic to something or have dietary requirements, please let us know.*

*Students receive a 5% discount upon presentation of their student card.*

