

SANDWICHES

Clubsandwich € 13,00

with bacon, chicken breast, boiled egg, curry mayonnaise, and cucumber, served with potato chips

Salmon Clubsandwich € 14,50

with spinach, bell pepper cream, cucumber, boiled egg, pickled fennel, served with potato chips

Avocado Smash € 12,00

on toasted sourdough bread with roasted seed mix, chili flakes, feta, smoked sea salt, lamb's lettuce, and cherry tomatoes

Extra:

+ bacon €2.50 + salmon € 3,50

Maize ciabatta with € 13,25

Cajun chicken

curry mayonnaise, lamb's lettuce, cherry tomato, bell pepper, sweet and sour red onion, and mango chutney

2 Croquettes* € 10,75

choice of vegan oyster mushroom croquettes or beef croquettes from De Bourgondiër with beetroot mustard and butter, served on sourdough bread

Focaccia Bread € 13,00

with burrata, salsa verde, colorful Inca tomatoes, and bread beans

Extra:

+ Serrano ham €2.50

Egg sandwich from our chickens € 9,50

3 fresh organic eggs from the chickens in our Ecogarden

Extra:

+ mature cheese € 1,- + salmon € 3,50

+ gammon € 1,- + tomato € 0,75

+ bacon € 1,50

White Country Bread with Beef Carpaccio € 12,50

with cucumber, cherry tomatoes, truffle mayonnaise, Parmesan cheese, and microgreens roll with aged cheese, boiled egg and mustard mayonnaise



SOUPS

Roasted Tomato Soup € 7,75

with basil cream, served with garlic croutons and rustic bread with salted butter

Surinamese Saoto Soup by Cheryl € 9,75

with a boiled egg, chicken breast, bean sprouts, vermicelli, fried onions, a side of sambal, and crispy fries chips

TOASTIES

Toastie with mature cheese and tomato € 6,50

on corn bread


Toastie with gammon and mature cheese € 6,50

on corn bread

Tuna melt toastie € 7,50

on corn bread with tuna, olives, cheddar, red onion, and sun-dried tomato

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

 Dish is or can also be made vegetarian

 Dish is or can also be made vegan

 Gluten-free bread available for an additional €1.95

SALADS

Served with artisan bread and salted butter

Burrata Salad € 14,50

with salsa verde, Inca tomatoes, and bread beans

Extra:

+ Serrano ham €2.50

Cajun chicken salad with mixed lettuce € 14,75

cherry tomato, cucumber, sweet and sour red onion, broad beans, mango chutney, and curry mayonnaise

Quinoa Salad € 12,50

with grilled vegetables, sun-dried tomatoes, olives, crispy cauliflower, feta, and herb dressing

Goat Cheese Salad € 13,50

with cherry tomatoes, seasonal fruit, honey-thyme dressing, and pecan nuts

Salmon Salad with Spinach € 15,50

with a boiled egg, red onion, pickled fennel, and bell pepper cream

Carpaccio Salad € 14,00

with cucumber, cherry tomatoes, truffle mayonnaise, Parmesan cheese, and microgreens



Please be aware that our dishes may contain allergens. If you have allergies or dietary requirements, please let us know.

SPECIALTIES

Specialty of our colleague:

We proudly present a delicious dish conceived by one of our staff.

Taste and enjoy!

Variable price

French Toast from Sugar Bread € 10,50

with maple syrup and seasonal fruit

Extra:

+ bacon €2.50

Loaded Fries Bacon 'n Cheese € 10,50

served with fresh herbs and truffle mayonnaise

Loaded Fries Tex-Mex Beef € 11,25

with tomato salsa, sour cream, jalapeños, red onion, and avocado smash

Thai Shrimp Salad € 15,00

with glass noodles, cucumber, bean sprouts, coriander, mint, peanuts, and Thai lime dressing

Johnny Cake € 9,50

a Caribbean fried dough, crispy on the outside and fluffy on the inside, served with vegetarian chicken kofta and mango chutney

TREATS

Seasonal sweetness Daily price

Homemade apple crumble pie € 4,75

with whipped cream + € 0,50

Lemon white chocolate chip cookie € 3,75

Croissant with butter and jam € 3,75

Hot sausage roll € 3,50

Combo deal € 7,45

coffee/tea/cappuccino

+ homemade apple pie with whipped cream or seasonal sweetness



OUR STARS

Our staff are the heart of our business. We are incredibly proud of their commitment and the strides they make in their development.

Every day they learn something new, and we are here to support them. Will you help too?



WELCOME TO THE STAL!

Located in the heart of the Leiden Bio Science Park, De Stal was once the home of Herman, the first genetically modified bull. Now, it's a cosy living room for everyone who works, studies, or conducts research in the park.

OPPORTUNITIES FOR EVERYONE

De Stal is more than just a café. It's a vibrant training restaurant operated by DZB Leiden, a place where people are given a unique opportunity to discover and develop their talents. Here, they learn to interact with guests and work as a team. They are guided by experienced instructors and work towards a recognised vocational training certificate. This certification opens up new opportunities. How wonderful is that?

FRESH AND SUSTAINABLE

We prepare our dishes daily using fresh, sustainable products. This includes vegetables and organic eggs from chickens in DZB Leiden's Ecotuin, where people work hard on their reintegration into society. Our coffee grounds are delivered to the Ecotuin to support their oyster mushroom cultivation.

Our coffee is from Sococo, known for the finest certified beans, top coffee plantations, and fair prices for local farmers.

Our menu is based on a no-waste philosophy. We aim to minimise waste by carefully matching and purchasing our ingredients.

GIFT VOUCHERS & GIFTS

Give a smile with our gift vouchers of €10 or €20. Or choose for a beautiful gift box containing 6 Chef Cookie's – a perfect mix of cookie, cake, and a chocolate, wrapped as a present.

HOT DRINKS

Coffee	€ 2,95
Americano coffee	€ 2,95
Espresso	€ 2,95
Double espresso	€ 3,60
Espresso Macchiato	€ 3,00
Flat White	€ 3,75
Cappuccino	€ 3,25
Latte	€ 3,50
Latte Macchiato	€ 3,85
Hot chocolate milk whipped cream + € 0,50	€ 3,50
Tea	€ 2,80
Fresh verbena tea	€ 3,40
Fresh mint tea	€ 3,60
Fresh ginger tea	€ 3,60
Fresh ginger & mint tea	€ 3,95
Chai latte Dirty Chai latte (with espresso) + € 1,50	€ 4,25

COLD DRINKS

Various soft drinks from	€ 2,95
Royal Bliss Ginger Beer	€ 3,50
Bottle of filtered water 75 cl still/sparkling	€ 5,50
Fristi or Chocomel	€ 3,25
Milk	€ 1,85

JUICES

Freshly squeezed orange juice small (€3,75) or medium (€5,35)	
Organic apple juice from Schulp	€ 3,50
Organic apple- strawberries juice from Schulp	€ 3,50
Organic carrot and orange juice with ginger from Schulp	€ 3,50

HOMEMADE DRINKS

Homemade iced tea with still or sparkling water	€ 3,75
Homemade lemonade with still or sparkling water	€ 3,75

BEERS

Brand beer (on tap) 25 cl	€ 3,50
Brand beer (on tap) 50 cl	€ 6,50
Texels Skuumkoppe (on tap) 30 cl	€ 4,95
Birra Moretti 0.0%	€ 3,75
Affligem Blond 0.0%	€ 4,75
Texels Skuumkoppe 0.0%	€ 4,75
Amstel Rosé 4.0%	€ 4,50
Affligem Blond 6.7%	€ 5,25
Affligem Dubbel 6.7%	€ 5,25
Lagunitas IPA 6.2%	€ 5,75
Texels Witbier 5.0%	€ 5,25

WHITE WINE

	Glass	Bottle
Osadia Chardonnay	€ 4,25	€ 19,50
Osadia Sauvignon Blanc	€ 4,25	€ 19,50

RED WINE

Osadia Merlot	€ 4,25	€ 19,50
----------------------	--------	---------

ROSÉ

Pinot Grigio Blush Rose	€ 4,50	€ 19,75
--------------------------------	--------	---------



Special enjoyment with a warm heart
for everyone, thanks to our stars!