

SANDWICHES

with a choice of creamy white or Hague-style dark brown bread from bakery Frans de Groot

Marinated pork belly € 13,00

in Chinese five-spice with coleslaw, lamb's lettuce, Oriental dressing, and sweet-and-sour red onion

Smoked salmon € 14,75

with homemade tzatziki, olive and radish

Roasted summer vegetables € 12,00

with baba ganoush, feta, herb salsa, cherry tomatoes, and mixed seeds

Beef carpaccio € 15,00

with mixed lettuce, cucumber, parmesancrumble, and basilmayonnaise

Cajun chicken € 13,25

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

2 Croquettes € 11,75

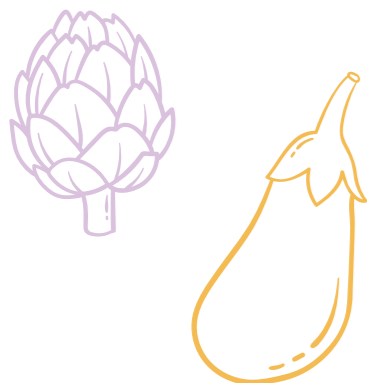
choice of vegan oyster mushroom croquettes or beef croquettes from De Bourgondiër with beetroot mustard and butter

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



SOUPS

Roasted red pepper soup € 9,25

with dill cream, served with bread and butter

TOASTIES & GRILLED FOCACCIA

Toastie with mature cheese and tomato € 7,25

on corn bread

Toastie with gammon and mature cheese € 7,25

on corn bread

Tuna melt toastie € 8,25

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

Focaccia bread with roasted vegetables € 10,25

with mozzarella and truffle sauce

Focaccia bread with serranoham € 10,25

with mozzarella, olive, pesto, and sweet pepper

TO SHARE

(or just for you)

Portion of homemade fries € 5,50

Parmesan-truffle fries € 7,50

Loaded fries € 9,75

with rendang, sweet-and-sour onions, and mixed greens

SALADS

Served with bread and salted butter

Salad with marinated pork belly € 14,50

in Chinese five-spice with coleslaw, lamb's lettuce, and sweet-and-sour red onion

Panzanella (Italian bread salad) € 13,50

with Serrano ham, Inca tomato, olive, red onion, basil, and vinaigrette

Caesar salad € 15,25

with chicken thigh, bacon, parmesan croutons, romaine lettuce, and a boiled egg

Cajun chicken salad € 14,75

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

Salad with roasted summer vegetables € 13,50

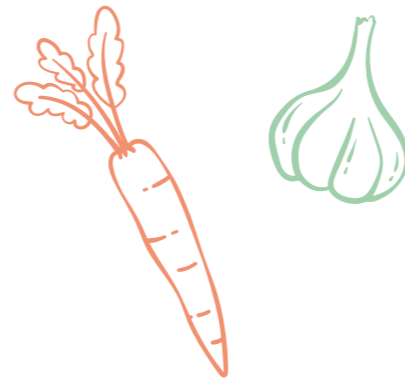
with baba ganoush, feta, herb salsa, cherry tomatoes, and mixed seeds

Salmon salad € 16,25

with homemade tzatziki, olive and radish

Beef carpaccio salad € 16,50

with cucumber, parmesancrumble, and basil mayonnaise



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

It is possible that our dishes contain allergens. If you have an allergy or dietary requirements, please ask for our allergens menu.

SPECIALTIES

Specialty of our colleague:

we proudly present a delicious dish conceived by one of our staff. Taste and enjoy!

Fruit crumble € 10,50

with seasonal fruit and a hint of tarragon cream
Served warm from the oven

Chicken thigh satay € 17,50

on a lemongrass skewer, served with fries, mayonnaise, and homemade satay sauce

Organic beef burger € 17,50

on a bun with lamb's lettuce, tomato, onion rings, homemade BBQ sauce, fries, and mayonnaise

Quesadilla € 12,00

with guacamole, tomato salsa, black beans, and cheese

TREATS

Seasonal sweetness Daily price

Apple Pie from Ouwe Taart € 4,95

Ouwe Taart raises awareness about loneliness among the elderly. A share of every pie sold goes to the Met je hart Foundation, which works to ease loneliness among older people. A slice with a good story behind it.

With extra: + whipped cream €0,50

Croissant with butter and jam € 4,00

Hot sausage roll € 3,75

Combo deal € 7,65

coffee/tea/cappuccino
+ homemade apple pie with whipped cream or seasonal sweetness

Variable price



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?



- 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

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 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.

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 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	€ 3,00
Royal Bliss Ginger Beer	€ 3,50
Bottle of filtered water 75 cl still/sparkling	€ 5,50
Fristi or Chocomel	€ 3,25
Milk	€ 1,85

DE ROZE BUNKER

Homemade iced tea with still or sparkling water	€ 4,25
Homemade lemonade with still or sparkling water	€ 4,25

JUICES

Freshly squeezed orange juice	
small	€ 5,00
medium	€ 5,75
Organic apple juice from Schulp	€ 3,50

DE FRISDRANK FABRIEK

Raspberry-mint	€ 4,00
Passionfruit with a hint of red pepper	€ 4,00

BEERS

Grolsch (on tap)	€ 3,50
Grolsch weizen (on tap)	€ 4,95
Peroni nastro azzurro 0.0%	€ 4,00
Grolsch Radler 0.0%	€ 4,00
Texels Skuumkoppe 0.0%	€ 4,75
Grimbergen Blonde 6,7%	€ 5,25
Grimbergen Dubble 6,5%	€ 5,25

WHITE WINE

	Glass	Bottle
Chardonnay	€ 5,25	€ 24,00
Sauvignon blanc	€ 5,25	€ 24,00

RED WINE

Merlot	€ 5,25	€ 24,00
---------------	--------	---------

ROSÉ

Pinot Grigio Blush Rose	€ 5,75	€ 24,75
--------------------------------	--------	---------



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