SANDWICHES

with a choice of white or dark brown bread from bakery Remmerswaal

Spicy Tuna € 14,00
tuna salad with edamame beans, sweet-and-sour fennel, lemon mayonnaise, sesame seeds, chilli flakes and radish

Roasted beetroot € 13,00
with balsamic dressing, goat's cheese, walnuts and argula

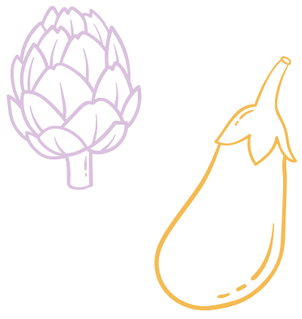
Philly cheesesteak € 15,50
with seared steak pieces, red onion rings, cheddar sauce and lamb's lettuce

Cajun chicken € 13,50
curry mayonnaise, lamb's lettuce, cherry tomato, bell pepper, sweet-and-sour red onion and mango chutney

2 Croquettes € 12,00
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

Extras:
+ mature cheese € 1,-
+ gammon € 1,-
+ bacon € 2,50
+ salmon € 3,50
+ tomato € 0,75







SOUPS

Lentil soup € 9,50
with a garnish of spinach, feta and pumpkin seeds, served with bread and butter

small bowl of soup €4,50

TOASTIES

Toastie with mature cheese and tomato € 7,50
on corn bread

Toastie with gammon and mature cheese € 7,50
on corn bread

Tuna melt toastie € 8,50
on corn bread with tuna, olives, cheddar, red onion and sun-dried tomato

TO SHARE

(or just for you)

Portion of homemade fries
Served with mayonnaise € 6,00

small fries € 3,00

Parmesan truffle fries € 7,50

Vegetarian option available
Vegan option available
Gluten-free bread available for an additional € 1,95

SALADS

served with bread and butter

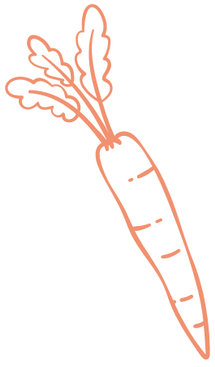
Leiden Hutspot salad € 13,50
with roasted carrots and onion rings, diced potatoes, crispy bacon, mustard dressing and lamb's lettuce

Burrata salad € 15,50
with mixed lettuce, orange, pearl couscous, pumpkin, pistachios and orange vinaigrette

Cajun chicken salad € 15,00
with mixed lettuce, cherry tomato, cucumber, sweet-and-sour red onion, broad beans, mango chutney and curry mayonnaise

Roasted beetroot salad € 14,50
with balsamic dressing, goat's cheese, walnuts and argula

Spicy tuna salad € 15,50
tuna salad with edamame beans, sweet-and-sour fennel, lemon mayonnaise, chilli flakes, sesame seeds and radish





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

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

SPECIALITIES

Specialty of our colleague: Variable price
We proudly present a delicious dish conceived by one of our staff. Taste and enjoy!

'Sticky' mushroom flatbread € 14,50
with sautéed mushrooms and a fresh salad of bok choy, bean sprouts, cucumber and cashew nuts

De Stal meatball € 16,50
homemade with minced veal, truffle mayonnaise, Amsterdam-style onions and lamb's lettuce, with a choice of an Italian roll or house-made fries, served with veal jus

Quesadilla € 12,00
with guacamole, tomato salsa, black beans and cheese

SWEET TREATS

Seasonal sweetness Daily price

Apple pie from Ouwe Taart € 4,95
Ouwe Taart raises awareness of loneliness among older people. For every slice of pie sold, part of the proceeds goes to the Met je hart foundation, which works to help reduce loneliness among older people. A slice of pie with a meaningful story.
Extra: + whipped cream €0,50

Croissant with butter and jam € 4,00

Warm sausage roll € 3,75



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 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	**€ 3,00**
Americano	**€ 3,00**
Espresso	**€ 3,00**
Double espresso	**€ 3,65**
Espresso Macchiato	**€ 3,05**
Flat White	**€ 3,80**
Cappuccino	**€ 3,30**
Latte	**€ 3,55**
Latte Macchiato	**€ 3,90**
Hot chocolate with whipped cream + € 0,50	**€ 3,55**
Tea	**€ 3,00**
Fresh mint tea	**€ 3,70**
Fresh ginger tea	**€ 3,70**
Fresh ginger & mint tea	**€ 3,95**
Chai latte Dirty chai latte (with espresso) + € 1,50	**€ 4,25**

DE ROZE BUNKER ®

with still or sparkling water

Wild Iced Tea	**€ 4,25**
Citrus Lemonade	**€ 4,25**
Crazy berries	**€ 4,25**
Dhr Peer	**€ 4,25**
Madam Gember	**€ 4,25**



JUICES

Freshly squeezed orange juice	
small	**€ 5,00**
medium	**€ 6,50**
Organic apple juice from Schulp	**€ 3,60**

COLD DRINKS

Various soft drinks from	**€ 3,10**
Bottle of filtered water still or sparkling water	**€ 5,50**
Fristi or Chocomel	**€ 3,25**
Milk	**€ 1,85**

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 Blond 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

Tempranillo & Syrah	**€ 5,25**	**€ 24,00**

ROSÉ

Pinot Grigio	**€ 5,75**	**€ 24,75**

DE STAL

Eten | Drinken | Ontmoeten

DZB LEIDEN

The training and work restaurant
of development company DZB Leiden