

LE:EN DINER - ENGLISH

COLD DISHES

BENTO BOX BREAD & DIPS with Sri Lankan papadum, chapati and cassavechips with peanut beet raita and coconut cilantro chutney | 6

SIRIH (betel leaf) with TEMPEH filling baked in LIME PEANUT SAUCE with crispy sambal badjak peanuts and burnt lemon | 8,5 (vegan)

RICE SALAD with red, long grain & wild rice, spinach, lavender, kaffir lime, sereh, lemon balm, cilantro, thai basil, fennel, mint and a cashew dressing | 7,5 (vegan)

NOODLE SALAD with pumpkin, carrot, cauliflower, Chinese cabbage, spring onions, fried tofu, mint, cilantro and togarashi mayo | 7 (vegan)

SAYUR SALAD with green vegetables like kailan, bimi, yardlong beans, crispy garlic, shimeji, sesame seeds, orange dressing and oyster sauce | 7,5 (vegan)

GRASSHOPPER GREEN GODDESS with crispy broad beans, soybeans, crazy peas, cilantro, avocado, parsley and lime | 8

RED SUSHI made of beets, fried glass noodles, ginger lychee, thai basil, shiso, balsamic vinegar and red grapes | 8 (vegan)

SOUP

MANGO AND CARROT with coconut cream, ginger, beet gel, black cumin and beet sprouts | 7 (vegan)

SHRIMP BISQUE a spicy broth with cockles, zucchini noodles, sweet potato, soybeans, violets and Thai basil | 8

WARM DISHES

FRIED SCALLOPS with shrimp cream, tom yam kung, and crispy chicken garnish (optional), haricots verts, rettich, lime cress and bonito flakes | 9,5

BROILED SEA BREAM with passionfruit, ketjap and raw sambal made of red cabbage, papaya, cayenne, string beans and lime | 10

BLACK SEPIA NOODLES with mussels, roasted oyster mushroom, star anise, African marigolds, cilantro and fried bean curd | 9

BEEF RENDANG with okra, white asparagus, chicory and crazy peas | 9

FRIED TATSUTA CHICKEN with LE:EN style bbq sauce, chives and fried onions | 9,5

TIKKA CHICKEN CURRY with green asparagus, sugar snaps, jalapeños, red onion, tomato, yoghurt, garam masala, cumin, ginger and lime | 9,5

PORK CHEEKS slow cooked with roasted beet, tarragon, fennel pickle, star anise and pork belly popcorn | 9

DIMSUM steamed dumplings filled with kimchi, pork and mushrooms, with sesame dip | 7 (optionally vegetarian)

OKONOMIYAKI JAPANESE PANCAKES on sticks with mountain yam, pickled ginger, dried shiitake shavings, cabbage, carrot, yuzu mayonaise, tonkatsu sauce and fried onions | 8,5 (vegan)

BINA KARI CURRY made of various beans with pomegranate raita, cilantro, crazy peas and papadum | 8 (vegan)

VEGETABLE CURRY with cima di rapa, sugarsnaps, endive, cucumber, kohlrabi in coconut milk with ginger, laos, sereh en lime leaf | 8,5 (vegan)

STIR FRIED EDAMAME soybeans in the pod, stir fried with chili, garlic and salt | 6 (vegan)

RICE | 2

See other side

KIDS

BENTO BOX with a small surprise, cucumber, tomatoes, rice or noodles and vegetarian spring rolls or chicken, as well as an ice-cream | 8

HOMEMADE DESSERTS

ROSE WHITE CHOC with white chocolate and sereh with rose and rhubarb sorbet, oat crumble and seasonal fruits | 6,5

CHOCO PIE with SPICY BUTTERMILK ICE CREAM, black berries, cardamom, star anise and orange, with a compote of pineapple pandan | 6,5

LAPIS PASSION PIE with passionfruit curd, blueberries, palm seed and marinated cucumber | 6

ASIAN DELIGHT various homemade asian sweets (4 pieces) | 4

HOMEMADE ICE CREAM per scoop | vegan rose and rhubarb sorbet | black sesame ice cream | spicy buttermilk ice cream | 2,5

KIDS banana ice cream | 2

DESSERT DRINKS & DIGESTIFS

ASIAN WHISKY'S of various types | 9 | 10,5 | 12,5

RYUKYU 1429 – KAZE Japanese awamori drink with black koji magic 43% | 5,5

SAKE YUZUSHU cold, yuzu taste 10% | 4,5

LIQUEUR HOSHIKO Japanese, plums, vodka, cloves and cinnamon 20% | 5,5

LIQUEUR JASMIN GREEN TEA PEKOE Sri Lankan 28% | 5,5

LIQUEUR LYCHEE LICI LI Chinese 18% | 5

We also serve **LUNCH!!**

NEW SPACE for rent The DRAIN

LE:EN rents out multiple spaces for private gatherings, dinners, parties, meetings, presentations, fashion shows, movie nights, concerts and even drag shows!

NEEL achter LE:EN : approximately 400m², suitable for a maximum of 300 persons. Industrial with relaxed seating, plants, private bar, toilets and stage.

THE DRAIN RAW : approximately 120m², suitable for a maximum of 100 persons. Raw and intimate area with a private bar, toilet and possibility of a stage.

THE DRAIN PLAY : approximately 120m², suitable for a maximum of 150 persons. Industrial and light area with a private bar, toilets and stage.

SPIEGELZAAL : approximately 20m², suitable for a maximum of 20 persons. Surrounded by mirrors, cozy and with a view over LE:EN.

View our website for more information: www.LEEN-restaurant.nl/areas