

LE:EN lunch and dinner - English

COLD DISHES

BENTO BOX BREAD & DIPS with sri lankan papadum, chapati and cassavechips with HUMMUS made of grilled paprika, and a coconut-cilantro CHUTNEY | 6 (vegan)

SUSHI MASALA with roasted oyster mushroom, fried kale, apple en pickled mustard seeds | 8 (vegan)

GRASSHOPPER GREEN GODDESS rice balls with fried grasshopper, crispy broad beans, crazy peas, cilantro, avocado, parsley and lime | 8

MELON SALAD with watermelon, oak leaf, romaine, red oxheart cabbage, tomatoes and kimchi-mayonnaise topped with a seed crumble | 7,5 (vegan)

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

NOODLE SALAD with pumpkin, carrot, cauliflower, cabbage, spring onions, fried tofu, mint, cilantro and togarashi mayonnaise | 7,5 (vegan)

SOUP

MANGO AND CARROT with coconut cream, ginger, red chili, nigella, beet gel, and sprouts | 7 (vegan)

TOM KHA KAI with broth from shrimp, chicken and coconut, with razor clams, purple carrot, crazy peas, soy beans and thai basil | 8

WARM DISHES

CALAMARI fried, with cilantro-lime sauce and crispy sea oak | 8,5

BROILED SEA BREAM with passionfruit, ketjap and spicy raw sambal made of red cabbage, papaya, cayenne, spring onion and lime | 10

FRIED SCALLOPS with tom kha kai-buttersauce, and chicken bacon (optional), haricots verts, rettich, lime cress and bonito flakes | 9,5

CRAYFISH NOODLES with crayfish tails, pickled ginger and lemon, spinach, red onion and sauce made from sesame, tonkatsu, oyster and sake | 9

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

GRILLED BEEF TENDERLOIN with pepper-lime fish sauce, dried noodle crumble, tarragon, sesame, sunflower and pumpkin seeds | 10,5

OKONOMIYAKI sticks made from Japanese pancake batter with mountain yam, pickled ginger, shiitake shavings, cabbage, carrot, yuzu mayonnaise, tonkatsu sauce and fried onions | 8,5 (vegan)

BEEF CURRY with cinnamon, fennel seeds, saffron and spinach raita | 9,5

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

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

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

BRINJAL CURRY with eggplant, paprika, red pepper, tomato, kurkuma, curry and ginger | 8,5 (vegan)

BINA KARI CURRY with various beans, pomegranate raita, cilantro and crazy peas | 8,5 (vegan)

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

RICE or PAPADUM | 2 | CASSAVE | 3

KIDS

ASIAN TOSTI with cheese, tomatoes, red onion | 5 (from 12:00 until 16:00 'o clock)

KIDS BENTO BOX with a small surprise, cucumber, tomatoes, rice or noodles and vegetarian spring rolls or chicken, as well as an ice-cream | 9

KIDS banana ice cream | 2,5

Do you have an allergy or intolerance, please let us know

see other side

PIE / DESSERT

SUMMER SORBET with papaya, calamansi, blood peach and banana sorbet, with summer fruit and coconut crisp with pink pepper | 6,5 (vegan)

CHOCO PIE with buttermilk ice cream from black berries, cardamom, star anise and orange, with a compote of pineapple pandan | 6,5

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

ASIAN DELIGHT four different asian sweets | 4,5

HOMEMADE ICE CREAM per scoop | buttermilk with blackberry and herbs | black sesame | papaya, calamansi, blood peach and banana sorbet (vegan) | rose and rhubarb sorbet (vegan) | 2,5

DESSERT DRINKS & DIGESTIFS

ASIAN WHISKY'S of various types | 8 | 10 | 12 | 14

RYUKYU 1429 - MIZU Japanese awamori drink 43% | 6

LIQUEUR HOSHIKO Japanese, plums, vodka, cloves and cinnamon, on the rocks 20% | 6,5

LIQUEUR BANDOENG pandan flavour, 23% | 4,5

LIQUEUR KWAI FEH LYCHEE 20% | 4,5

or ask us about our MOCKTAILS, COCKTAILS and SAKE!

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. (*under construction*)

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 - groepenbijleen@gmail.com