

# english menu



# Breakfast & Lunch

At de Utrechter you can pay  
by pin or credit card

from 9:00 AM

<b>Greek Yoghurt</b>	6,50	<b>Soup</b> <sup>(veg)</sup>	6,50
Chia seeds, strawberries, banana, coconut chips		Tomato, tempeh croutons Served with bread from Vroeg	
<b>English Muffin</b>	9,50	<b>Niçoise Salad</b>	10,50
Fried eggs, pancetta, old cheese		Potato, haricots verts, anchovies, olives, egg	
<b>Omelette</b> <sup>(veg)</sup>	9,50	<b>Burrata</b> <sup>(veg)</sup>	11,50
Tomato, salsa verde Served with bread from Vroeg		Radicchio, tomato, freekeh	
<b>Bagel</b>	9,50	<b>Veggie Salad</b> <sup>(veg)</sup>	10,50
Smoked salmon, ricotta, avocado, lemon		Roast vegetables, feta, brown rice, seeds	
<b>Ricotta Pancakes</b>	7,50	<b>Burger</b>	14,50,
Lemon, blueberry compote		Dutch beef, potato cake, bacon, cheese, grilled onions	

from 11:00 am

<b>Toastie</b> <sup>(Vroeg bread)</sup>	9,50	<b>Veggie Gyros</b> <sup>(veg)</sup>	9,50
Porkneck, fenugreek cheese, pickled vegetables		Tofu, pita, tzatziki, rucola, tomato	
<b>Veggie Sandwich</b> <sup>(Vroeg bread)</sup>	7,50	<b>Steak Tartare</b>	10,50
Hummus, roasted carrot, cottage cheese, seeds, herb dressing		Dutch beef, egg yolk, croutons, salad	
<b>Chicken Sandwich</b> <sup>(Vroeg bread)</sup>	10,50	<b>Squid ink Tagliatelle</b>	15,50
Chicken, avocado, roasted onion, harissa mayonnaise		Fennel salad, cuttlefish, saffron nage	
<b>Beef Croquettes</b> <sup>(Vroeg bread)</sup>	8,50		
Beef croquettes, bread, mustard			
<b>Shrimp Croquettes</b> <sup>(Vroeg bread)</sup>	13,50		
Dutch schrimp croquettes, bread, lime mayonnaise			

# Dinner

Allergy? Let us know!

Quick meal? Ask for our  
2-course theatre menu

## Chef's special

**3-course-menu** 35,00  
Weekly changing menu with a  
starter, maincourse and dessert

## Starters

**Burrata** (veg) 11,50  
Radicchio, tomato, freekeh

**Terrine** (vegan) 10,50  
Aubergine, paprika, cashew cheese,  
sweet potato

**Soup** (veg) 7,50  
Tomato, tempeh croutons  
Served with bread from Vroeg

**Salmon** 12,50  
Beetroot cured salmon, white radish,  
pickled onion, feta crème, spiced  
carrot granola

**Squid ink Tagliatelle** 12,50  
Fennel salad, cuttlefish,  
saffron nage

**Quail** 13,50  
Chili peanut crunch, burned orange,  
seeds, radish

## Sides

**Bread** 3,50

**Fries** 3,50

**Mixed green salad** 3,50

**Seasonal vegetables** 4,50

**Haricots verts, feta  
and almonds** 5,50

## Mains

**Veggie Tart** 20,50  
Turnip, mini beetroot, mini carrot,  
courgette flower

**Helibot** 21,50  
Asparagus, black quinoa, daikon,  
radish, seakale, miso dressing

**Guinea Fowl** 22,50  
Garlic, bean potato salad, roasted  
leeks, grilled jalapeno

**Lamb** 22,50  
Onion-goat cheese roll, pea  
crème, chickpea crumble

**Risotto** (veg) 17,50  
Nettle, dashlook-parmesan foam,  
poached egg, asparagus

**Bavette** 21,50  
La ratte potato, spring onions, sour  
crème, pancetta, horseradish

## Desserts

**Pavlova** (vegan) 8,50  
Coconut crème, berries

**Nuts** 8,50  
Filo pastry, buttermilk sorbet,  
apricot, pommegranate

**Chocolate** 8,50  
Ganache bar, yoghurt powder,  
passionfruit, cardamon icecream

**Parfait** 8,50  
Bergamot, elderflower jelly,  
crumble bottum

**Cheese Platter** 10,50  
Selection of four cheeses, nut bread,  
quince paste