

Utrechtse classics

Yoghurt with homemade granola and fresh fruit <i>goes well with orange juice</i>	till 5 pm	5.50
Platter with bread, butter, ham, cheese, jam, coffee/tea and orange juice <i>kickstart your day</i>	till 5 pm	9.50
Veggie sandwich with avocado, zucchini, taleggio	till 5 pm	12.50
Clubsandwich of cheese-mustard bread with ham, mozzarella and tomato	till 5 pm	12.50
Carpaccio of dutch beef with truffle oil and blue cheese <i>comes with bread</i>	till 5 pm	14.50
Veal croquettes with whole-grain mustard <i>comes with bread</i>	till 5 pm	8.50
Two dutch shrimp croquettes with mayonnaise of Staffhorst malt wine <i>comes with bread</i>	till 5 pm	13.50
Utrechtse toast with cheese, Vocking liver sausage and mustard cream cheese	till 5 pm	9.50
Eggs benedict on brioche bread, smoked salmon and hollandaise sauce	till 5 pm	14.50
Steak tartare with crostini, truffle mayonnaise, sweet onion and poached egg <i>nice with fries</i>	9.50	17.50
Burrata salad with basil and sun dried tomato	9.50	17.50
Caesar salad with anchovy, chicken, bacon, croutons and farmers cheese <i>nice with fries</i>	10.50	17.50
Lemon risotto with prawns and garlic crostini (vegetarian option possible) <i>nice with a glas pinot grigio</i>	14.50	19.50
<i>Served with fries and a side salad</i>		
Catch of the day <i>ask our staff</i>		22.50
Oven-roasted poussin (chicken) marinated with rosemary and lemon <i>enjoy a glass of merlot</i>		19.50
Grilled dry-aged sirloin steak with fresh herb sauce <i>goes well with a glass of sangiovese</i>		29.50

In a hurry? Ask us for our 2-cours theatre menu!

Allergy or special request? Tell us!

SEASONAL

Gazpacho with puffed tomato and salted celery	7.50 10.50	Lasagna with fennel, pods, peas and dutch blue veined cheese	16.50
Veggie gyros with tofu, iceberg lettuce and pita bread <i>tastes great with blauwe ijsbeer wissien</i>	9.50 14.50	Mussels in a pan with 3 sauces, coleslaw and fries	19.50
Beetroot carpaccio with a herb salad and blue cheese <i>try it with a glass of riesling</i>	8.50 12.50	Spicy shortribs with bbq sauce and a fresh summer salad <i>tip lowlander IPA</i>	19.50
Gravad laks marinated in wasabi cream served with quacamole and savoury french toast <i>combines lovely with a glass of gruner veltliener</i>	10.50 15.50	Lamb burger with jalapeño, sweet and sour chioggia beet and fries <i>nice with a Lefje blond</i>	19.50
Avocado salad with dutch shrimps, radicchio and a dressing of Staffhorst jenever	9.50 14.50		
		<i>go all the way</i>	
		CULINAIRY 3 COURSE MENU	35.00

Homemade SWEET Homemade

Warm chocolate cake with brownie crumble, curd and raspberry sorbet	9.50
Dutch cherries in three ways, with cherry bread and vanilla cream	7.50
Vanilla ice cream drowned in espresso with apple crumble	7.50
Coffee of choice with cake of the day	7.00
Apple pie with whipped cream	3.95
Tartelette with lemon curd and meringue <i>ask our staff</i>	3.95
Tartelette of the week	3.50
Croissant with butter and jam	3.50

KIDS

Pasta with sauce	9,00
Half a chicken, fries and apple sauce	9,00
Pizza with fresh vegetables	9,00
Kids ice cream	3,50

social meal



Soup of the day with bread	Rich soup, nutritious salad and bread with filling
6.50 euro	9.50 euro

On the side

Risotto	3.50
Bread with butter and cheese dip	3.50
Fries with mayonnaise	3.50
Mixed salad	3.50
Daily fresh vegetables	3.50
Puffed sweet potatoe with crème fraîche	3.50

SNACKS

Nuts	4,50
Dutch 'bitterballen' 8 stuks <i>nice with an ice cold Utrechtse beer</i>	8,00
Cheese fingers 8 pieces	8,00
Madammekes (ham/cheese) 8 pieces	6,50
Mini veggie croquettes 8 pieces	8,00
Mix of fried snacks 16 pieces	15,00
Meat balls with peanut-mint sauce 8 pieces	8,00
Tortilla chips from the oven with chili beans, guacamole, sour craem and melted cheese	7,50
Bread with cheese dip and malt wine mayonnaise	6,50

COFFEE & TEA

Espresso	2.25...3.50
Cappuccino	3.00
Lungo (black)	<i>bring home some coffee</i> 2.25
Café Latte	<i>beans from our deli</i> 3.00
Fresh herb tea	from 3.00

PLATTER

Utrechtse cheese platter with nutty rye bread and pear syrup	14.50
Cold snacks platter with marinated vegetables, cold cuts, cheeses, anchovy, large olives and tapenade	9.50 17.50
Utrechtse Kost richly filled platter with bite size dishes from our menu <i>pair with a bottle of pinot grigio for twenty euro</i>	24.50

High tea 24,50 p.p.

Sweet and savoury treats with coffee and tea
from 2 persons please book in advance

Brunch 24,50 p.p.

Scrumptious breakfast and lunch dishes, hot, cold, sweet and savoury
celebrate the weekend
from 2 persons

WINE AND BEER

WHITE	GLASS	BOTTLE
Sauvignon Blanc - N.Z.	5,50	27,50
Chardonnay - Italy	6,00	29,50
Viognier - France	5,50	27,50
RED	GLAS	FLES
Merlot - Slovenia	5,00	27,00
Sangiovese - Italy	6,00	30,00
Syrah/Grenache - Spain	5,50	27,50
BEER		
Beer of the month		5,50
Utrechtse beer - saison		4,25
Lowlander - white		4,50
Brouwerij 't IJ - zatte		4,50
La chouffe - blond		4,00
Maximus Pandora - dutch pale ale		4,50

More? Check our extended drinks menu with good wines, lots of craft beers, G&T's and more!

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www.deutrecht.nl

de **Utrecht**

