

de Utrechter

# english menu

Stadsbrasserie en Bar



# Breakfast & Lunch

At de Utrechter you can only pay with debit or credit card

## Breakfast

Croissant with salted butter and marmelade	3,60
Yoghurt with home made granola and fresh fruit	6,00
Platter with boiled egg, bread, croissant, butter, ham, cheese, marmelade, coffee/tea and orange juice	11,50

## Cake

Lemon meringue tartelette	3,50
Cheesecake or chocolate cake	3,75
Warm apple pie with whipped cream	3,95

## High-tea 21,50

Savory sandwiches, scones with marmelade and clotted cream, savory and sweet bites, unlimited tea

## Brunch 24,50

Sweet and savory breakfast/lunch dishes, hot and cold, served in a rustic way

High-tea and brunch need to be booked at least 1 day in advance

## Bread

Veggie sandwich with avocado, grilled pepper and red veined cheese <b>V</b>	9,00
Grilled cheese sandwich with goats brie, pumpkin and pesto <b>V</b>	9,50
Ham sandwich with grilled egg, cheese and grilled zucchini ( <b>V possible</b> )	10,50
Two traditionally made veal croquettes with whole grain mustard	9,50
Two Dutch shrimp croquettes with Staffhorster maltwine mayonnaise	12,50
Club sandwich of cheese-mustard bread with smoked chicken, bacon, tomato and egg	12,50
Veggie gyros with tofu, crispy lettuce and pita <b>V</b>	12,50
Eggs benedict on brioche with ham and hollandaise sauce	14,50
Grilled bread with jugged hare	16,50

# Lunch

Allergy or dietary wishes? Let us know!

## Salads

Winter salad with goats cheese and poached pear <b>V</b>	13,75
Chicory salad with wild boar coppa, walnuts and cranberry compote	14,50
Salad with avocado, smoked salmon and poached egg	14,50
Caesar salad with poached egg, anchovy, chicken, bacon, croutons and farmers cheese	14,50
Niçoise salad with grilled tuna fillet and a wasabi-mayonnaise	15,50

## Noon break

Bread from bakery Vroeg with ham, soup of the day and veal croquette	12,50
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## Soup

Clear game broth with wild mushrooms and served with bread from bakery Vroeg	8,50
Kromkommer* soup of the day with Vroeg bread <b>V</b>	6,50

## Classics

Carpaccio of beef, with truffle mayonnaise and old cheese	14,50
Steak tartare with crostini, truffle mayonnaise, sweet onion, poached egg and fresh fries	14,50
Burger of venison, black Angus beef and hazelnut with tomato, pickles and little gem on brioche	14,50
Poussin (chicken) from the oven marinated in rosemary and lemon with baked potatoes and salad	19,50
Catch of the day with fresh fries and salad	20,00
Dry-aged cote de boeuf with fresh fries and salad <i>min. 2 persons</i>	28,50 pp

## Social meal

Nutricious soup with a rich salad and bread	9,75
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\*Soup made of rejected vegetables, because of 'looks' or overproduction. Kromkommer prevents that these perfectly good vegetables are going to waste.



# Dinner

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## Starters

Clear game broth with wild mushrooms <b>V</b>	8,50
Dutch burrata with tomato pannacotta and basil dressing <b>V</b>	10,50
Salmon marinated in red beetroot with crème of dill and fried capers	11,75
Salad with wild boar coppa, chestnut and cranberry compote	12,00
Bombe of smoked duck and goose with blueberry dressing and fried salsify	12,75

## Extra

Bread with a dip of herbs	3,50
Fries with home made mayonnaise	3,50

## Theatre menu 26,50

Quick bite? Order our 2 course theatre menu, consisting of a main course and dessert

## Mains

Basil polenta with a green curry topped with grilled red veined cheese <b>V</b>	17,50
Risotto with Parmesan cheese, wild mushrooms and truffle <b>V</b>	18,75
Sea bass fillet with antiboise, yellow beetroot and puffed bell pepper	21,50
Jugged hare with poached pear, potato and apple	22,50
Grilled venison steak with banjul sauce, red cabbage, oyster mushroom croquette	24,50

## Menu of the chef 35,-

Culinary 3 course menu

## Wine package 16,-

3 course wine package, selected by our sommelier

# Dinner

Allergy or dietary wishes? Let us know!

## Classics

Burger of venison, black Angus beef and hazelnut with tomato, pickles and little gem on brioche	14,50
Ceasar salad with poached egg, anchovy, chicken, bacon, croutons and farmers cheese	14,50
Poussin (chicken) from the oven marinated in rosemary and lemon with baked potatoes and salad	19,50
Catch of the day with fresh fries and a salad	20,00
Dry-aged cote de boeuf with fresh fries and salad <i>min. 2 persons</i>	28,50 pp
Veal croquette or chicken nuggets with fresh fries	6,50
Jugged hare with fresh fries	9,50
Half a chicken with fresh fries and apple sauce	9,50
Pasta with vegetables and tomato sauce <b>V</b>	9,50
Icecream surprise	3,50

## Desserts

Coffee of choice with small sweet bites	7,00
Parfait of poached pear with blueberry sauce and a bourbon-vanilla crumble	7,50
Breadpudding of croissant with cinnamon ice cream	8,50
Tartufo of coffee ice cream with hot chocolate sauce and amaretto cream	8,75
Peach and blueberry cobbler from the oven with whipped vanilla cream	9,50
Cheese platter with four cheeses and balsamic syrup	12,50

## Grand dessert 12,50

Tasting of above desserts *min. 2 persons*

In all our dishes you taste the quality of local products and craftsmanship. Provided by passionate suppliers that we've chosen thanks to their focus on sustainability.





Image taken in Utrecht from Oudegracht, looking in the direction of Springweg. The boy bikes on Haverstraat. The iconic INK-POT symbol originating from 1921 is just visible in a distance.

Photo taken by Jon Morris  
(partner de Utrechter)



## Welcome at De Utrechter & Social Impact Factory, your partners in facilitating impact!

Act-Pact-Impact is our joint conviction that bringing together people and their goals makes a difference in solving social challenges. This is what we do in this historical building on a daily basis; connecting parties and facilitating gatherings. Our 'act'.

We do this by hosting special moments like festive dinners, events, work sessions and meetings. Our collaboration, or 'pact', and our hospitality stimulate positive solutions for our city, 'impact', together with its inhabitants and entrepreneurs.

To empower this we organize (corporate) events around the Act-Pact-Impact principle. From a workshop with a social theme, to offering a platform for (musical) talent in Utrecht.

Act-Pact-Impact is our belief and is our focus in everything we do and think. Whether you are a start-up, corporate, governmental institute or local inhabitant, your social goal is our passion!

Feel free to ask us about our services and possibilities in the building, or visit [deutrecht.nl](http://deutrecht.nl) or [sifutrecht.nl](http://sifutrecht.nl).

We wish you a memorable day!