

de Utrechter

english menu

Stadsbrasserie en Bar



Breakfast & Lunch

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

Allergy or dietary wishes? Let us know!

Breakfast

Croissant with salted butter and marmelade V	3,75
Yoghurt with home made granola and fresh fruit V	6,00
Platter with brea t , boiled egg, croissant, butter, ham, cheese, marmelade, sweets, coffee/tea and orange juice	11,75

Cake

Lemon meringue tartelette	3,75
Pie of the day	3,95
Warm apple pie with whipped cream	4,25
Vanilla crème brulée with liquorice	5,25

High-tea 21,50

Savory sandwiches, scones with marmelade and clotted cream, savory and sweet bites and 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 zucchini, artichoke, rocket and Oudwijker cheese V	9,00
Grilled cheese sandwich with truffle cream cheese, pastrami, apple and tomato salsa V	9,50
Two traditionally made veal croquettes with whole grain mustard	9,50
Omelette with bacon, vegetables and potatoe (also V)	10,50
Veggie gyros with tofu, crispy lettuce and pita V	12,50
Smoked veal medallion with a tuna mayonaise and friet capers	12,50
Club sandwich of cheese-mustard bread with ham, grilled bell pepper and petit doruvel	12,50
Eggs benedict with smoked salmon, avocado and hollandaise sauce	14,50
Brioche bread with goats stew and roasted tomato	16,50

Lunch

Salades

Rocket salad with duck, pomegranate, pear and a balsamic dressing	13,75
Quinoa salad with smoked mackarel, apple, radish and a parsley dressing (also V)	14,75
Caesar salad with poached egg, anchovy, chicken, bacon, croutons and Parmesan cheese	14,75
Niçoise salad with grilled tuna fillet, beans, tomato, red onion and a boiled egg (also V)	15,75

Noon break

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

Kromkommer* soup of the day with Vroeg bread V	6,50
Roasted tomato soup with ginger and oyster mushrooms V	7,50
Dutch pea soup with smoked sausage, rye bread and smoked bacon	8,75

Classics

Carpaccio of beef with pesto, old cheese and bread croutons	12,50
Steak tartare with shallot, poached egg, capers, garlic mayonaise and fries	14,50
Grilled beef burger with onion compote, pickles, tomato salsa and served with fries	14,50
Poussin (chicken) from the oven marinated in rosemary and lemon with baked potatoes and salad	19,50
Catch of the day with a tasty side dish	21,00
Dry-aged cote de boeuf with roasted garlic, baked potatoes and vegetables <i>(for 2 persons)</i>	28,50 pp

Social meal

Nutricious Kromkommer* 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

Roasted tomato soup with ginger and oyster mushrooms V	7,50
Quinoa salad with smoked mackarel, apple, radish and a parsley dressing (also V)	10,50
Veal medallion with tuna mayonaise, caper berries and garlic croutons	11,50
Carpaccio of beef with pesto, old cheese and bread croutons	12,50
Smoked duck with pear, pomegranate and a balsamic dressing	12,50
Beetroot tartare with a balsamic syrup and an oyster mushroom croquette V	12,50

Theatre menu 26,50

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

Mains

Beetroot risotto with portobello, shallot, cream cheese and a hazelnut sauce V	17,50
Gnocchi with purslane, stir fried cauliflower and hüttenkäse V	18,50
Braised octopus in a red wine sauce	21,50
Goats stew with clove jus and a truffle potato pie	22,50
Slowly cooked veal cheek with braised green onions and roasted cherry tomatos	24,50

Extra

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

Chef's menu 35,-

Culinary 3 course menu

Wine package 15,-

To go with the chef's menu

Dinner

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Classics

Steak tartare with shallot, poached egg, capers garlic mayonaise and fries	14,50
Grilled beef burger with onion compote, pickles, tomato salsa and served with fries	14,50
Poussin (chicken) from the oven marinated in rosemary and lemon with baked potatoes and salad	19,50
Catch of the day with a tasty side dish	21,00
Dry-aged cote de boeuf with roasted garlic, baked potatoes and vegetables (<i>for 2 persons</i>)	28,50 pp

Kids

Veal croquette or chicken nuggets with fresh fries	6,50
Goats stew with fresh fries	9,50
Half a chicken with apple sauce and fresh fries	9,50
Pasta with vegetables and tomato sauce V	9,50
Icecream surprise	3,50

Desserts

Coffee of choice with small sweet bites	7,00
Parfait of forest fruit with an orange marmelade and a curd	7,75
Apple clafoutis with sugared dades and a nut crumble	8,25
Warm chocolate pie with a blueberry sauce and coffee icecream	8,50
Crème brulée with liquorice, red fruit, yoghurt icecream	8,75
Cheese platter with four cheeses and caramelized walnuts	12,50

Grand dessert 12,50 pp

Tasting of above desserts
for 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 or sifutrecht.nl.

We wish you a memorable day!