

Vredenburg around 1900  
Source: The Utrecht Archives

de Utrechter



Stadsbrasserie en Bar

english  
menu

# Lunch from 11:00

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

## Relish for meat

Celeriac soup with dried ham and spring onion (veggie option possible) 7,50

Liver sausage sandwich from Vocking with piccalilly and fried onions 9,00

### What the Vock is that?

*Vocking sausage is the name that comes to mind when you say liver sausage in Utrecht. Made by the Utrecht based family company Vocking.*

Two veal croquettes served on bread from bakery Vroeg with whole grain mustard 9,00

Spicy chicken sandwich with avocado, rocket and ginger mayonnaise 10,00

Caesar salad with chicken thigh, little gem, poached egg, anchovy, bacon and croutons 12,50

Roasted lamb salad with red cabbage, walnuts, balsamic onions and radish 14,50

Lunch combo with matured cheese from Utrecht, a veal croquette and the soup of the day. *Prefer a veggie croquette? Let us know!* 12,50

## Relish for veggies

Soup of the day\*, we are pleased to inform you! 6,50

Eggs sunny side up with taleggio, mushrooms and grilled courgette 10,00

Veggie sandwich with truffle goat's cheese, onion compote and rocket 9,00

Two jackfruit croquettes served on bread from Vroeg with whole grain mustard  10,50

### Fruit as a meat substitute?

*Yes! Jackfruit is a fruit, from the eastern part of the world. Thanks to its firm structure, it makes a very tasty meat substitute.*

## Relish for fish

Eggs benedict on a brioche bun with salmon, avocado and hollandaise sauce 15,00

Bagel with tuna salad and fried capers 10,00

Swordfish salad with red beetroot, cucumber and horseradish crème fraîche 13,50

 = vegan option possible

Allergies or dietary requirements?  
Please let us know!

## Our classics

Jackfruit salad with sweet and sour veggies, roasted tomato and coriander yoghurt  12,50

Veggie burger with red cabbage salad, jalapeño mayonnaise and fries  17,00

Clubsandwich with smoked chicken, tomato, egg, mayonnaise and crisps 12,50

Carpaccio Harry's Bar with Parmesan cheese, rocket and a slightly spicy dressing 12,50

### Harry's Bar around 1950

*An Italian countess with anemia was recommended this dish as a remedy. The owner gives it the name of the painter Carpaccio.*

Beef burger with tomato, bacon, lettuce and malt wine mayonnaise and fries 17,50  
+ *matured Utrecht cheese* 1,00

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## On the side

Bread with a dip of herbs 4,00  
Fries with mayonnaise 3,50

## For everyone

Every person has the right to a delicious and nutritious meal, despite of their financial status or lack of social contacts. Our answer to this is our Social Meal. You can order it for yourself or donate it and make someone else happy. In collaboration with Utrechtse Uitdaging, we ensure that it gets to the right people.

## Social meal

Soup of the day\* served with a rich salad and a slice of bread from bakery Vroeg 9,75

*\*Our soup of the day is always vegetarian. Please ask us about it!*

## Donete a meal

To an Utrechter who can't afford to go out for dinner. In collaboration with de Utrechtse Uitdaging, we ensure that it will get to the right people. [deutrechter.nl/sociaalmaal](https://deutrechter.nl/sociaalmaal) 4,50



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Stadsbrasserie en Bar

# Dinner from 17:00

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

## Eat sustainably

During our lives we waste an enormous amount of food, which are actually very suitable for delicious meals. Not very sustainable... To limit this, we make delicious 'no waste meals', made out of leftover products or ingredients.

We also don't waste our waste! We strictly separate it and the local initiative de Clique picks it up by bike. They make natural resources out of it to create products such as oil, soap and beer.

## No waste meal

We check our fridge every 14,50 day for products that are left over and create dishes with it on the spot. Vegetarian is always an option.

Donate a meal to an Utrechter 6,50 who can't afford to go out for dinner. Together with Utrechtse Uitdaging, we ensure that it will get to the right people. [deutrechtser.nl/socialmeal](http://deutrechtser.nl/socialmeal)



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Stadsbrasserie en Bar

## Starters

### Vegetarian

Soup of the day, please ask! 6,50

Roasted beetroot, fried king boletus, curd cheese, oats, cepes and chervil 🍷 10,50

Fried fennel with pasta riso, crispy Parmesan and buttermilk dressing 10,50

Burrata with tomato jam and olive crumble 11,50

### Meat

Celeriac soup with dried ham and spring onion 7,50

Pork ham with cauliflower, almonds, dried olives and miso mayonnaise 11,50

Carpaccio Harry's Bar with Parmesan cheese, rocket and a slightly spicy dressing 12,50

### Fish

Gravad lax with horseradish crème fraîche 11,50

Tartare of seabass with grilled asparagus, a brick dough crisp and citrus mayonnaise 12,50

*For every dish we have delicious wine pairings. Please ask us about it!*

 = vegan option possible

Allergies or dietary requirements?  
Please let us know!

## Mains

### Vegetarian

Roasted celeriac, charred chicory, beurre noisette and hazelnuts  17,50

Pearl barley risotto with charred leek, matured cheese from Utrecht, purslane and chervil oil  18,50

Veggie burger with a red cabbage salad, jalapeño mayonnaise and fries  17,00

### Vlees

Bavette with hotchpotch of purslane and veal gravy 20,50

Lamb rump with truffle potato salad, Granny Smith, broad bean and garlic gravy 20,50

Beef burger with tomato, bacon, lettuce, malt wine mayonnaise and fries  
+ *matured Utrecht cheese* 1,00 17,50

### Fish

Fish of the day with seasonal vegetables 21,50

Fried plaice fillet with artichoke cream, grilled little gem, antiboise and linguini aglio e olio 20,50

## Desserts

Crème brûlée with spices 9,50

Chocolate trio with a mini moelleux, mousse and ice cream 10,50

Pistache frangipane with white chocolatesoup and basil ice cream 9,00

Banoffee pie 5,50

Forest fruit cheesecake

Apple pie with cream  
+ *add a scoop of ice cream:* 2,00  
*vanilla, chocolate or basil*

Cheese platter with grapes, rhye bread and apple butter 12,50

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## On the side

Bread with a dip of herbs 4,00

Fries with mayonnaise 3,50

Bowl with vegetables 3,50

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## For the kids

Grilled ham/cheese sandwich 4,00

Pancake with syrup 7,50

Chicken skewer with fries and apple sauce 7,50



The cozy Korte Koestraat located in the authentic neighbourhood Wijk C.



# We create impact together with our partners!

Everyone is welcome to eat and drink, enjoy live music and other cultural activities in our brasserie. Thanks to powerful collaborations with our partners, we can provide maximum impact. With great pleasure, we present to you:

## **Social Impact Factory**

For impactful meetings, events and inspiration about social entrepreneurship. Together we encourage inclusiveness and sustainability in Utrecht.

## **De Clique**

For transforming our waste into natural resources for products such as soap, oil and beer. That is how we minimize our waste.

## **Utrechtse Uitdaging**

For gathering and connecting locals who are unable to visit us due to financial struggles or lack of social contact.

## **Meet Jack**

For supplying us with jackfruit with which we can make tasty vegan dishes in order to reduce meat consumption.

## **U-Jazz**

For organizing beautiful club concerts and stimulating the love for Jazz within Utrecht. Take a look at [deutrecht.nl/jazzclub](http://deutrecht.nl/jazzclub) for more info.

Would you like to participate? Do you have an innovative sustainable product that fits our mission? Or are you an artist looking for a stage? Contact us via [info@deutrecht.nl](mailto:info@deutrecht.nl) and we will be happy to meet you!

## **What else is there to discover in our neighbourhood called Wijk C?**

The Dutch Volksbuurtmuseum: learn about our historical neighborhood.

BUNK: sleep in a beautiful old church, transformed into a hotel.

Cocopelo: get your hair done and have a nice cold beer afterwards at...

Willem Slok: a typical Utrecht pub where you can get to know the locals.

Have fun and see you next time!

Greetings, de Utrechter

# Welcome at de Utrechter & Social Impact Factory!

In this beautiful historical building, you can find De Utrechter and Social Impact Factory. We bring talented people together with whom we make a difference in solving social challenges.

We do this by facilitating meetings throughout our building in the city centre of Utrecht.

Have you never been to Social Impact Factory? You are more than welcome to take a look! On the first, second and third floor you can find the meeting rooms and workspaces. Together we can facilitate events up to 180 people, held in our eventspace, which is located on the ground floor.

Our collaboration brings the best of both worlds together. Social Impact Factory provides (business) bookings, workshops and inspiration about social entrepreneurship and De Utrechter makes sure you are provided with delicious food and drinks so you have nothing to worry about.

De Utrechter facilitates private dinners, social gatherings, parties and more. Also the team organizes jazz concerts, salsa evenings and other cultural activities during the weekends. For every moment of the week, you can enjoy yourself at Vredenburg 40.

All of this with one goal in mind: stimulating the connection between the locals, entrepreneurs and visitors of Utrecht.

Feel free to ask us about our services and possibilities or visit [deutrechter.nl](http://deutrechter.nl) or [socialimpactfactory.com](http://socialimpactfactory.com).

We wish you a memorable day!