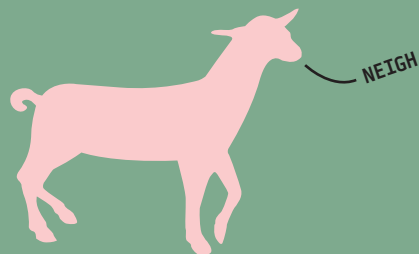


BITES TO SHARE

FROM 11.30H
TILL 23.00H

Nutmix from the Notenfabriek 🌿	€ 4,75
Utrechtse Oude Gracht cheese 🌿 mustard • apple syrup	€ 9,00
Sausage assortment (Vocking)	€ 10,50
cornichons • silver onion • mustard	
Marinated olives 🌿	€ 7,50
red pepper • garlic • onion	
Tempura cauliflower 🌿	€ 6,25
Sriracha mayonnaise	
Parmesan fries 🌿	€ 6,75
truffle mayonnaise	
Nacho Classic 🌿	€ 11,25
cheddar • paprika • kidney beans • corn crème fraîche • guacamole	
Crispy chicken	€ 11,75
spring onion • parsley • sesame mayonnaise	
Mixed fried snacks 12 pieces 🌿	€ 12,75
chili sauce • mustard	
Beef Bitterballen 8 pieces (Oma Bobs)	€ 10,75
mustard	
Vegan bitterballen 8 pieces (Vocking) 🌿	€ 10,75
mustard	
Fried cheese sticks 8 pieces 🌿	€ 10,25
chili sauce	
Mini spring rolls 8 pieces 🌿	€ 9,75
chili sauce	

SHARING
IS
CARING!



HET GEGEVEN PAARD

MENU

SEE OUR
OTHER MENUS



DIETARY REQUIREMENTS?
OUR STAFF IS HAPPY
TO HELP



You can only pay with a debit card or credit card in Het Gegeven Paard and no longer with cash. We accept Maestro, Visa, Mastercard and American Express.

You can have your cash money put on the TivoliVredenburg cash card at the box office of TivoliVredenburg. With this card you can pay anywhere in the building.

LUNCH FROM 11.30H TILL 15.00H

ROBUST BREAD (WHITE OR BROWN)

- Ox sausage** (Vocking) € 12,50
sweet and sour vegetables • egg
piccalilly mayonnaise • arugula
- Tuna salad** € 11,75
deep fried capers • sweet and sour red onion
arugula • egg • cucumber
- Goat cheese** 🌿 € 12,75
caramelized walnuts • honey-mustard dressing
little gem • sundried tomato • apple
- Smashed avocado** 🌿 € 12,75
avocado • mushrooms • truffle • red onion
cucumber • tomato
- Gluten free bread** € 1,50

GRILL PANINI

- Tuna melt** € 12,75
arugula • sweet and sour red onion
Utrechtse Oude Gracht cheese
- Caprese** 🌿 € 11,75
tomato • basil pesto • mozzarella
- Grilled vegetables** 🌿 € 10,75
zucchini • eggplant • red onion
bell pepper • muhammara

WARM

- 12-hour • meat** € 14,75
veal croquette • ox sausage sandwich
pumpkin soup • choice of white/brown bread
- 12-hour • vegan** 🌿 € 14,75
vegan croquette • avocado sandwich
pumpkin soup • choice of white/brown bread
- Veal croquettes** (Oma Bobs) € 12,75
choice of fries or white/brown bread
- Vegan croquettes** (Vocking) 🌿 € 12,75
choice of fries or white/brown bread

EGGS

- Fried eggs on bread** 🌿 € 10,50
Toppings to choose: ham, cheese, bacon € 0,75 each
and/or tomato • choice of white/brown bread

ALL DAY MENU FROM 11.30H TILL 21.00H

SOUPS AND SALADS

- Bread platter** 🌿 € 8,75
olive oil • Maldon salt • muhammara
- Pumpkin soup** 🌿 € 8,50
pumpkin oil • pumpkin seeds • vegan cream
croutons • bread
- Onion soup** € 8,50
cheese croutons • parsley • bread

MAALTIJDSALADES

- Roasted chickpeas salad with lentils & beet** 🌿 € 17,50
walnuts • apple • vegan feta
balsamic mayonnaise • bread
wine suggestion: Campo di Cristobal Pinot Grigio
- Caesar salad** € 17,50
chicken thighs • croutons • parmesan
anchovies • little gem • egg • Caesar dressing
bacon • bread
wine suggestion: Torres Pazo das Bruxas Albarino

DINER FROM 17.00H TILL 21.00H

WARM DISHES

- Chicken thigh saté** (Vocking) € 21,75
peanut sauce • kimchi • atjar
seroendeng • cassava • fries
- Fish & Chips** € 21,75
remoulade sauce • coleslaw • fries
- Onion burger** (Vocking) € 21,75
Beer bun • bacon • cocktail sauce
Utrechtse Oude Gracht cheese • tomato
little gem • pickle • fried onion
- Avocado burger** 🌿 € 21,50
focaccia bun • sweet and sour red cabbage
little gem • sriracha mayonnaise • guacamole
coleslaw • tomato • fries

STARTERS

- Ox sausage steak tartare** (Vocking) € 12,75
sweet and sour vegetables • boiled quail egg
garlic croutons • piccalilly mayonnaise
wine suggestion: Torres Andica Carmenère gran reserva
- Beetroot carpaccio** 🌿 € 10,75
beetroot • seed mix • balsamic mayonnaise
vegan feta • tomberries
wine suggestion: Mas Rabell Tempranillo

MAIN COURSES

- Slow cooked flat iron steak** € 24,75
potato-celeriac puree • garlic gravy
carrots
wine suggestion: Campo di Cristobal primitivo
- Salmon fillet** € 24,75
Potato-celeriac puree • Hollandaise sauce
carrot
wine suggestion: Celeste Verdejo Rueda
- NoChicken curry** 🌿 € 23,75
coconut • spices • basmati rice • vegetables
garlic naan bread
wine suggestion: Miquel Torres Sauvignon Blanc

DESSERTS

- Chocolate & coconut cake** (Rose & Vanilla) 🌿 € 8,50
Caramel sauce • **gluten free**
- Panna cotta** 🌿 € 8,50
Red fruit • forest fruit coulis
- Dame Blanche** 🌿 € 9,25
Nedervanille ice cream • whipped cream
fairtrade chocolate sauce



🌿 vegetarian

🌿] vegetarian optional

🌿 vegan