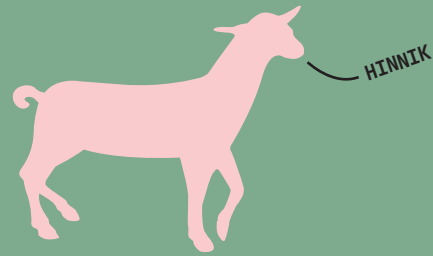


BITES TO SHARE

VAN 11.30 UUR
TOT 23.00 UUR

Nut mix from the Notenfabriek 🌳	€ 4,75
Cheese platter 2 persons 🥕	€ 17,50
Utrege Oude Gracht • Alphense goatbrie Molenschots blue • quince • kletzenbrood	
Dry sausage (Livar)	€ 11,75
garlic olives	
Tempura cauliflower 🌱	€ 9,75
sriracha mayonnaise	
Parmesan fries 🥕	€ 7,50
truffle mayonnaise	
Nacho's Classic 🥕	€ 11,25
cheddar • bell pepper • kidney beans corn • crème fraîche • guacamole	
Crispy chicken	€ 11,50
green onion • sesame mayonnaise	
Vlammetjes (Topking)	€ 11,50
8 pieces • chili sauce	
Mixed snacks 🥕	€ 13,50
12 pieces • chilisaus • mosterd	
Beef croquettes	€ 11,50
(Heeren van Loosdrecht)	
8 pieces • mosterd	
Cas & Kas croquettes 🌱	€ 11,50
8 pieces • mostard	
Cheese sticks (Topking) 🥕	€ 11,50
8 pieces • chili sauce	
Mini spring rolls 🌱	€ 11,50
8 pieces • chili sauce	

SHARING
IS
CARING!



HET GEGEVEN PAARD

DINERKAART

ZIE ONZE ANDERE MENU'S
SEE OUR OTHER MENUS



DIEETWENSEN/ALLERGIEËN?
ONZE MEDEWERKERS
HELPEN GRAAG



In Het Gegeven Paard betaal je met een betaalpas of creditcard, niet meer met contant geld. Je kunt je cashgeld bij de kassa van TivoliVredenburg in de centrale hal op een TivoliVredenburg-kaart laten zetten. Deze kaart kun je overal in het gebouw gebruiken om mee te betalen.

Meer weten? tivolivredenburg.nl/cashtocard

LUNCH VAN 11.30 UUR TOT 15.00 UUR

COLD SANDWICHES (WHITE/MULTIGRAIN ORGANIC)

- Smoked salmon** € 13,75
cream cheese • tomato • chives
arugula • red onion • cucumber
- Egg salad** 🌱 € 11,50
arugula • chives • pickled vegetables
caper apples
- Falafel** 🌱 € 11,75
pickled vegetables • tomato
baba ganoush • sriracha mayonnaise • mesclun
- Chicken sausage** € 12,75
pickle • fried onion
mostard mayonnaise • mesclun

HOT SANDWICHES (ORGANIC)

- Ladule pastrami** € 12,75
cheddar • pickle • red onion • arugula
- Ladule tuna melt** € 13,25
arugula • pickled red onion
sun-dried tomato • Utregse Oude Gracht cheese
- Naan pocket shawarma** 🌱 € 13,50
little gem • spicy tomato relish
pickled cucumber • garlic sauce

WARM

- 12 o'clock meat** € 14,75
tomato-basil soup • beef croquette sandwich
chicken sausage sandwich
- 12 o'clock vegan** 🌱 € 14,75
tomato-basil soup • vegan croquette sandwich
falafel sandwich
- Beef croquettes** € 12,75
(Heeren van Loosdrecht)
mustard • salade
choice of white/multigrain bread or
served with fries + €1,00
- Cas & Kas croquettes** 🌱 € 12,75
mustard • salad
choice of white/multigrain bread or
served with fries + €1,00
- Uitsmijter (3 eggs)** 🌱 € 10,25
choice of topping: ham, cheese, bacon € 0,75 each
tomato • choice of white/ multigrain bread

Optional gluten-free bread + € 1,50

ALL DAY MENU VAN 11.30 UUR TOT 21.00 UUR

- Bread platter organic** 🌱 € 9,00
lime aioli • olive oil • Maldon sea salt
- Cozn cream soup** 🌱 € 8,50
popcorn • croutons • chive oil • bread
- Tomato-basil soup** 🌱 € 8,50
spring onion • chive oil • croutons • bread
- Freekeh salade** 🌱 € 16,75
tomato • pickled vegetables • mesclun
pomegranate • croutons • vegan feta
harissa mayonaise • bread
Wine suggestion: Green Trail Sauvignon Blanc & Verdejo
- Salad Niçoise** € 17,75
little gem • green beans • egg
baby potatoes • tuna salad • onion
tomato • olives • caper apples • bread
Wine suggestion: Campo di Cristobal Pinot Grigio

DINER VAN 17.00 UUR TOT 21.00 UUR

STARTERS

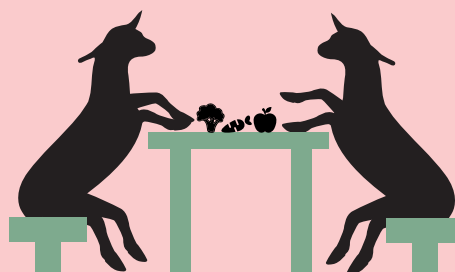
- Zalm rouleau** € 14,25
salmon mousse • wasabi nuts • tempura seaweed
soy gel • fish roe • yuzu mayonnaise
Wine suggestion: Croix D'Or Chardonnay
- Pastrami** € 13,50
truffle mayonaise • cherry tomato
Parmesan cheese cookie • seed mix • arugula
Wine suggestion: Campo di Cristobal Primitivo

MAIN COURSES

- Chicken thigh satay (Vocking)** € 21,75
peanut sauce • kimchi • pickles • seroendeng
cassava • fries
- Fish & chips** € 21,75
remoulade sauce • coleslaw • fries
- Fried onion hamburger (Vocking)** € 22,75
sesame bun • bacon • whiskey sauce
Utregse Oude Gracht cheese • tomato
little gem • pickle • onion ring • fries
- Vegan burger** 🌱 € 22,75
vegan brioche • tomato • little gem • pickle
tomato relish • coleslaw • fries • vegan cheddar
- Chuck tender** € 26,75
potato gratin • succotash • carrot cream
béarnaise sauce
Wine suggestion: Torres Andica Carmenère Gran Reserve
- Sea bass** € 25,75
potato gratin • succotash • carrot cream
salsa verde
Wine suggestion: Torres Pazo das Bruxas Albarino
- Roti Massala** 🌱 € 23,50
green beans • baby potatoes • red pepper
vegan strips • pumpkin
Wine suggestion: Green Trail Rosado

SIDE DISHES

- Fries** € 5,75
- Fresh salad** € 5,75



DESSERTS

- Mango & yuzu cheesecake (Rose & Vanilla)** 🌱 € 9,75
mangosorbet • mango-passionfruit coulis
coconut (gluten-free)
- Lemon posset** 🌱 € 8,75
lemon curd • yogurt ice cream • yogurt crunch
- Dame blanche** 🌱 € 8,75
Nedervanille ice cream • whipped cream
Callebaut chocolate sauce
- Cheese platter** 🌱 € 13,75
Utregse Oude Gracht • Alphense goat brie
Molenschots blue • quince • kletzenbrood

🌱 vegetarian 🌱 can be vegetarian 🌱 vegan