

BITES TO SHARE 11.30 - 23.00

Nut mix from the Notenfabriek 🌿	€ 4,75
Chips with black truffle 🌿	€ 4,75
Kaasplateau 2 personen 🌿	€ 19,50
Utrechtse Oude Gracht • Lopikerkapelse Oudwijker Lazuli • Montfoortse Le Petit Doruvel kletzenbread • grapes • cranberries	
Tempura cauliflower 🌿	€ 9,75
sriracha mayonnaise	
Parmesan fries 🌿	€ 7,50
truffle mayonnaise	
Nachos organic 🌿	€ 11,25
cheddar • jalapeños • tomato salsa crème fraîche • guacamole	
Crispy chicken	€ 11,50
BBQ-sauce	
Mixed fried snacks 🌿	€ 14,25
12 pieces • chili sauce • mustard	
Beef croquettes	€ 11,50
(Heeren van Loosdrecht) 8 pieces • mustard	
Cas & Kas croquettes 🌿	€ 11,50
8 pieces • mustard	
Cheese sticks (Topking) 🌿	€ 11,50
8 pieces • chili sauce	
Mini spring rolls 🌿	€ 11,50
8 pieces • chili sauce	
Vegan vlammetjes (Topking) 🌿	€ 11,50
8 pieces • chili sauce	

SHARING
IS
CARING!



🌿 vegetarian

🌿 can be vegetarisch

🌿 vegan



HET GEGEVEN PAARD

LUNCH- & DINNER 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 11.30 - 15.00

COLD SANDWICHES (white or multigrain organic)

- Mackerel salad** € 13,75
apple • guacamole • mesclun • tomato • red onion
- Carpaccio** € 13,50
arugula • truffle mayonnaise • seed mix
Utrechtse Oude Gracht cheese • sun-dried tomato
- Chickpea curry salad** 🌱 € 11,25
Amsterdam onion • tomato • arugula
cucumber • seed crumble
- Healthy** 🌱 € 12,75
ham • organic cheese • cucumber • tomato
mustard dill mayonnaise • iceberg lettuce
poached egg

LADULE organic € 13,25

- Spicy pulled chicken**
coleslaw • pickled red onion • salad
- Goat cheese** 🌱 € 13,75
walnuts • honey • sun-dried tomato • salad
- Mushrooms** 🌱 € 12,25
cheddar • pickles • salad

WARM DISHES (white or multigrain bread organic)

- 12 o'clock** € 15,25
tomato basil soup • healthy sandwich
beef croquette
- HGP 12 o'clock lunch** 🌱 € 15,25
tomato basil soup • Cas & Kas croquette sandwich
chickpea curry salad sandwich
- Beef croquettes**
(Heeren van Loosdrecht) € 12,75
mustard • salad
choice of white/multigrain bread
or fries (+ € 1.00)
- Cas & Kas croquettes** 🌱 € 12,75
mustard • salad
choice of white/multigrain bread
or fries (+ € 1.00)
- Fried eggs natural organic** € 10,25
choice of topping: cheese, ham, € 0,75 p.st.
bacon and/or tomato
- Beef meatball** € 13,75
mustard • salad
- Gluten-free bread** € 1,50

ALL DAY MENU FROM 11.30

- Bread platter organic** 🌱 € 9,00
herb butter • olive oil • mushroom tapenade
- Celeriac truffle soup** 🌱 € 8,50
croutons • truffle oil • parsley • bread
- Tomato basil soup** 🌱 € 8,50
croutons • chive oil • spring onion • bread
- Mushroom salad** 🌱 € 17,50
mesclun • tomato • red onion • cucumber
miso mayonnaise • edamame • glass noodles
sesame dressing • bread • butter
Wine suggestion: Green Trail Tempranillo
- Couscous salad** 🌱 € 19,25
mesclun • bacon • Alphense goat cheese • honey
tomato • Amsterdam onion • tomato • cucumber
ras el hanout mayonnaise • roasted broad beans
poached egg • bread • butter
Wine suggestion: Green Trail Sauvignon Blanc Verdejo

DINNER FROM 17.00 UUR

STARTERS

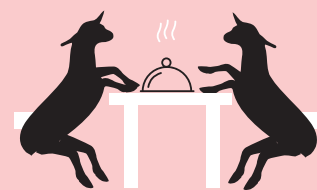
- Carpaccio** € 14,75
mesclun • arugula • truffle mayonnaise • seed mix
Utrechtse Oude Gracht cheese • sun-dried tomato
Wine suggestion: Croix d'Or Cabernet Sauvignon
- Marinated aubergine** 🌱 € 11,75
miso mayonnaise • edamame • glass noodles • kimchi
arugula • sesame • mustard caviar • lemongrass
Wine suggestion: Green Trail Rosado

MAIN COURSES

- HGP-burger** 🌱 € 22,75
vegan burger • potato bun • BBQ sauce • cheddar
tomato • iceberg lettuce • pickles • onion ring
cucumber • coleslaw • fries
- Chicken thigh satay (Hollandse Kroon chicken)** € 22,50
peanut sauce • atjar • seroendeng • cassava • fries
- Fish & chips** € 21,75
remoulade sauce • coleslaw • fries
- Vocking-burger** € 22,75
beef burger • potato bun • bacon • BBQ sauce
tomato • pickles • Utrechtse Oude Gracht cheese
iceberg lettuce • onion ring • cucumber
coleslaw • fries
- Beef bavette** € 26,25
roseval potatoes • parsnip • pumpkin
bell pepper • onion • cauliflower cream
shallot jus
Wine suggestion: La Linda Malbec
- Wolf fish** € 25,50
roseval potatoes • parsnip • pumpkin • bell pepper
onion • cauliflower cream • mustard beurre blanc
Wine suggestion: Mapu Chardonnay
- Mexican tacos** 🌱 € 22,75
jackfruit • sweet potato • jalapeños • corn
kidney beans • chocolate • guacamole • tomato salsa
Wine suggestion: Drostdy Hof Chenin Blanc

SIDES

- Fries** € 5,25
- Fresh salad** € 5,25
- Stewed pears** € 4,75
- Roasted roseval potatoes** € 5,25



DESSERTS

- Brownie with orange** 🌱 € 9,75
hazelnuts • blood orange sorbet • orange cream
atsina **gluten-free**
- Apfelstrudel** 🌱 € 9,50
vanilla sauce • cinnamon ice cream • crumble
atsina • whipped cream
- Dame blanche** 🌱 € 9,25
Dutch vanilla ice cream • Fairtrade chocolate sauce
whipped cream • crumble
- Cheese platter 1 persoon** 🌱 € 12,75
Utrechtse Oude Gracht • Lopikerkapelse Oudwijker
Lazuli • Montfoortse Le Petit Doruvel
kletzenbread • grapes • cranberries

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