

het CONCERTHUIS

FOODSHARING

COMBINE WHATEVER YOU LIKE, WHENEVER YOU LIKE, EVERYTHING IS POSSIBLE!

FOOD

TEMPEH CRAB CAKES V 11.5
ON A BELL PEPPER & CORN SALSA WITH
CHIPOTLE SAUCE, SERVED WITH LIME
AND PARSLEY

3 ORGANIC PORK SKEWERS 14
TENDER ORGANIC PORK, SKEWERED WITH
PICKLED APPLE, COATED WITH YAKITORI GLAZE
AND A CASSAVE CRUMBLE

BIBIMBAP (V) 13.5
SPICY SOUTH-KOREAN RICE BOWL WITH
HOMEMADE KIMCHI, PICKLED AND RAW VEGGIES,
OYSTER MUSHROOM, MARINATED TEMPEH AND
A FRIED ORGANIC EGG

FLATBREAD PIZZA 9.5
WITH TOMATO SAUCE, BROCCOLI, MOZZARELLA,
ARUGULA, GORGONZOLA CRÈME AND CHILI FLAKES

KIMCHI PANCAKE V 9
PANCAKE OF HOMEMADE KIMCHI, SERVED WITH
ROASTED CAULIFLOWER, PICKLED CUCUMBER,
RADISHES AND SPICY GOCHUJANG SAUCE

JAPANESE RUNNER BEANS V 9
A NEST OF RUNNER BEANS IN A SESAME-MIRIN
DRESSING, WITH MISO-LEMON HUMMUS,
SHIITAKE AND A CASHEW CRUMBLE

BUCKET OF FRIES V 5
WITH VEGAN MAYO

SWEET

TANGERINE BAVAROIS V 8.5
FLUFFY TANGERINE BAVAROIS ON AN OREO
BOTTOM, WITH CHOCOLATE-ESPRESSO
MOUSSE AND A HAZELNUT CRUMBLE

PIES (V) 4.8
SELECTION CHANGES DAILY, VISIT OUR DISPLAY
OR ASK A MEMBER OF STAFF

TABLE FULL (V)

A TABLE FULL OF DISHES, 24.5
CHOSEN BY THE CHEF +
A BITE TO START WITH.
CHOICE OF VEGGIE, VEGAN OR MEAT (+2.5)
MIN. OF TWO PERSONS
PRICE PER PERSON
STILL PECKISH?
WE'RE HAPPY TO BRING YOU EXTRA

SOUP

THAI PEA SOUP V 7.5
THAI SPICED PEA SOUP WITH COCONUT CREAM,
RED CHILLIES AND CORIANDER, SERVED WITH
CASSAVE CRACKERS

SALAD

CHEF'S SALAD V 13.5
LARGE SALAD WITH HARISSA COUSCOUS,
BABY KALE, ROASTED BEETROOTS, GRAPES,
VEGAN FETA, CRISPY BROAD BEANS AND
A DRESSING OF SOY AND POMEGRANATE

VEGGIE NOODLE PAD THAI V 8.5
SPIRALIZED CARROT AND DAIKON,
WITH A PEANUT-TAMARINDE DRESSING,
SERVED WITH EDAMAME BEANS, CUCUMBER,
PICKLED RED CABBAGE, CORIANDER AND
ROASTED PEANUTS

HANGOVER BRUNCH

EVERY SUNDAY, A BRUNCH BUFFET 18
WILL BE READY FOR YOU WITH ALL
YOUR FAVOURITE SAVOURY, SWEET,
HEALTHY AND NOT SO HEALTHY
DISHES FROM 10.30 UNTIL 15.00.
PRICE PER PERSON



FEELING PECKISH: 1 DISH

BIG APPETITE: 2 DISHES

HANGRY: 3 DISHES

WE ONLY ACCEPT CARDS

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BREAKFAST

PANDAN PANCAKES V 10
WITH MARINATED PINEAPPLE, HOME MADE GRANOLA, COCONUT YOGHURT AND MAPLE SYRUP

SMOOTHIE BOWL V 9.5
MADE WITH BLACKCURRANT AND BANANA, SERVED WITH HOMEMADE GRANOLA AND FRESH FRUIT

POACHED EGGS ON TOAST 10
ORGANIC POACHED EGGS ON TOASTED SOURDOUGH BREAD WITH A SPINACH RICOTTA, SEMI-DRIED TOMATOES, A YOGHURT DRIZZLE AND CHILI FLAKES

LEMON YOGHURT BREAKFAST BARS V 8
A DUO OF BARS WITH SET LEMON SOY YOGHURT ON A BASE MADE OF DATES, CHOCOLATE, PEANUTBUTTER AND OATMEAL

BREAKFAST PLATTER (V) 14.5
WITH MULTIGRAIN BREAD, MINI YOGHURT BAR, HOME MADE JAM, A MINI SMOOTHIE BOWL, TOMATO, CUCUMBER, FRESH FRUIT AND CHOICE FROM:

VEGGIE: ORGANIC CHEESE, BRIE, BOILED OR FRIED ORGANIC EGG

VEGAN: CARROT HUMMUS, PAN FRIED OYSTER MUSHROOM, MARINATED VEGAN FETA

MEAT: HOMEMADE ORGANIC FENNEL CURED HAM, ORGANIC CHEESE, BOILED OR FRIED ORGANIC EGG (+1.5)

SANDWICHES

OYSTER MUSHROOM PO'BOY V 11
WHITE BREAD WITH BATTERED AND DEEP-FRIED OYSTER MUSHROOM, A SPICY TARTARE SAUCE, CUCUMBER AND TOMATO

FENNEL CURED HAM SANDWICH 13.5
HOMEMADE ORGANIC FENNEL CURED HAM WITH A SALMARI COLESLAW AND A MUSTARD MAYO, SERVED ON A SOURDOUGH BUN (THE COLESLAW CONTAINS A LITTLE ALCOHOL)

CARROT HUMMUS ON TOAST V 11
WITH ROASTED RAINBOW CARROTS, MARINATED VEGAN FETA, VEGGIE CRISPS AND DUKKAH ON TOASTED SOURDOUGH BREAD

KIMCHEESE PAN TOASTIE 10.5
PAN TOASTIE WITH KIMCHI, PEANUT BUTTER AND CHEDDAR, SERVED WITH A SRIRACHA MAYONNAISE
> DON'T KNOCK IT UNTIL YOU TRY IT

SNACKS

ARANCINI WITH LEMON AIOLI 7.5 | 10.5
FRIED RISOTTO BALLS WITH PARMESAN, LEMON AND BASIL
5 | 8 PIECES

MADRAS FRITTERS V 7.5 | 10.5
FRITTERS OF CAULIFLOWER AND EDAMAME, SERVED WITH RAITA
5 | 8 PIECES

HALLOUMI STICKS 7.5 | 10.5
HALLOUMI WRAPPED IN KATAIFI DOUGH, DEEP-FRIED AND SERVED WITH A MANGO-CHILI MAYONNAISE
5 | 8 PIECES

LOADED FRIES 'KAPSALON' V 11
FRIES TOPPED WITH MELTED CHEESE, SEITAN-SHOARMA, ICEBERG LETTUCE, TOMATO, CUCUMBER AND PICKLED ONION, GARLIC SAUCE AND SRIRACHA

MIX AND MATCH (V) 12
CHOOSE THREE SNACKS FROM THE FOLLOWING: (CAN ALSO BE ORDERED SEPARATELY)

GARLIC OLIVES V 6

ORGANIC CHEESE CUBES WITH MUSTARD MAYO 7

HOMEMADE ORGANIC FENNEL CURED HAM 7.5

SMOKED ALMONDS V 6

SNACK PLATTER (V) 16 | 24
NORMAL | XL

VEGGIE: ARANCINI, BRIE, ORGANIC CHEESE, OLIVES, ROASTED BROAD BEANS, MISO LEMON HUMMUS, AIOLI, BREAD AND VEGGIES

VEGAN: MADRAS FRITTERS, SMOKED ALMONDS, ROASTED BROAD BEANS, OLIVES, MISO LEMON HUMMUS, RAITA, BREAD AND VEGGIES

MEAT: HOMEMADE ORGANIC FENNEL CURED HAM, ARANCINI, ORGANIC CHEESE, OLIVES, SMOKED ALMONDS, MISO LEMON HUMMUS, AIOLI, BREAD AND VEGGIES (+2 | +4)

V = VEGAN (V) = VEGAN OPTION

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