

het CONCERTHUIS

FOODSHARING

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

FOOD

SEITAN BEEF RIB TACOS V 13.5
2 SOFT SHELL TACOS WITH
STICKY BBQ SEITAN RIBS, PICKLED ONION,
AVOCADO, LIME MAYO AND CORIANDER

BRAISED BEEF TACOS 15.5
2 SOFT SHELL TACOS WITH SLOW-COOKED
ORGANIC BEEF, BBQ SAUCE, PICKLED ONION,
AVOCADO, LIME MAYO AND CORIANDER

JOLLOF RICE BOWL V 15
WEST AFRICAN SPICED RICE WITH ROASTED
VEGETABLES, COLESLAW, FRIED PLANTAIN
AND CRUNCHY OYSTER MUSHROOMS

FLATBREAD PIZZA 11
TOPPED WITH SWEET POTATO, FETA
POMEGRANATE, EGGPLANT-WALNUT SPREAD
AND PARSLEY

MISO MIRIN BRUSSELS SPROUTS V 10
STIR-FRIED BRUSSELS SPROUTS WITH
MISO-MIRIN GLAZE, SERVED WITH
ROASTED SUNCHOKE, SUNCHOKES, CREAM,
RADISH AND ROASTED PUMPKIN SEEDS

ROASTED CELERIAC V 10
SERVED WITH CRISPY OYSTER MUSHROOMS,
PICKLED SHALLOTS AND CAPER-WASABI MAYO

TANDOORI PUMPKIN V 10
PUMPKIN ROASTED IN TANDOORI SPICES,
SERVED WITH RAITA, PICKLED ONION
AND A CRUNCH OF CASHEW,
CHICKPEA AND PAPADUM

GADO GADO LOADED FRIES (V) 12
FRIES TOPPED WITH OYSTER MUSHROOMS AND
GREEN BEANS IN PEANUT SAUCE, BEAN SPROUTS,
PICKLED ONION, BOILED ORGANIC EGG,
SRIRACHA MAYO AND CASSAVA CRUNCH

BUCKET OF FRIES V 5.5
WITH VEGAN MAYO

TABLE FULL

26

VEGAN | VEGGIE | MEAT (+1.5)

A TABLE FULL OF DISHES, CHOSEN BY
THE CHEF + A BITE TO START WITH
MIN. OF TWO PERSONS, PRICE PER PERSON
STILL PECKISH? WE'RE HAPPY TO BRING YOU EXTRA

GOING ALL OUT? ADD DESSERT! +6.5

SWEET (YOU WANT THIS)

MILLE-FEUILLE V 8.5
FANCY LAYERED PASTRY WITH PUFF PASTRY,
CARAMELIZED APPLE, RAISIN AND
GINGER CREAM, SERVED WITH GINGER CRUMBLE
AND HOME MADE GREEN APPLE SORBET

ESMAFFOGATO 8.5
VANILLA ICE CREAM DROWNED IN
ESPRESSO MARTINI (CONTAINS ALCOHOL)

PIES (V) 4.9
SELECTION CHANGES REGULARLY,
VISIT OUR DISPLAY OR ASK A MEMBER OF STAFF
WHIPPED CREAM? +0.5

SUNDAY HANGOVER BRUNCH

18

EVERY SUNDAY, A BRUNCH BUFFET 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
(KIDS UP TO 12 YEARS HALF PRICE)



FEELING PECKISH: 1 DISH

BIG APPETITE: 2 DISHES

HANGRY: 3 DISHES

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BREAKFAST

PANDAN PANCAKES V 11.5
WITH MARINATED PINEAPPLE, YOGURT DRIZZLE,
MAPLE SYRUP AND GINGER CRUMBLE

SMOOTHIE BOWL V 9.5
SOY YOGHURT WITH BLACKCURRANT AND BANANA,
SERVED WITH HOMEMADE GRANOLA,
BLUEBERRIES AND APPLE

BREAKFAST BURRITO 13.5
TORTILLA WRAP FILLED WITH 2 ORGANIC EGGS,
BELL PEPPER, TOMATO, AVOCADO, PICKLED
ONION, CORIANDER AND NACHO CRUNCH. TOPPED
WITH SALSA, CRÈME FRAICHE AND FETA CRUMBLE

SANDWICHES

PO' BOY OYSTER MUSHROOM V 12.5
WHITE BREAD WITH CRUNCHY OYSTER
MUSHROOMS, SPICY TARTAR SAUCE,
CUCUMBER AND TOMATO
HANGRY?? ADD FRIES! +3

PITA RENDANG 14.5
ORGANIC MALAYSIAN-SPICED BEEF STEW ON A
SOURDOUGH PITA WITH CORIANDER-MINT CHUTNEY,
CUCUMBER AND PICKLED RED CABBAGE
HANGRY?? ADD FRIES! +3

LOADED NAAN V 12
WARM NAAN BREAD WITH INDIAN CABBAGE SLAW,
VADOUVAN CAULIFLOWER, CUCUMBER, RADISH,
MANGO CHUTNEY, CORIANDER AND CASHEW CRUNCH

PAN TOASTIE 12.5
GOAT CHEESE, MOZZARELLA, PUMPKIN
AND ROSEMARY PESTO ON SOURDOUGH BREAD

SOUP & SALAD

MOROCCAN LENTIL SOUP V 9.5
SERVED WITH YOGURT, SPRING ONION,
DUKKAH, CORIANDER, HARISSA OIL
AND SOME BREAD ON THE SIDE

WINTER FATTOUSH V 15
LARGE SALAD OF BABY KALE, SWEET POTATO,
APPLE, POMEGRANATE SEEDS, CRISPY
FLATBREAD CROUTONS, AND DUKKAH ON CARROT
HUMMUS, WITH A POMEGRANATE-LEMON DRESSING

SNACKS

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

ONION BHAJI V 7.5 | 10.5
INDIAN-STYLE FRIED STREET SNACK
SERVED WITH RAITA
5 | 8 PIECES

IMERULI KHACHAPURI 12.5
HOMEMADE GEORGIAN CHEESE FILLED
FLATBREAD, BRUSHED WITH
GARLIC-HERB BUTTER AND SERVED
WITH WALNUT-EGGPLANT DIP

SNACK PLATTER (V) 17.5 | 26.5
NORMAL | XL

VEGGIE ARANCINI, ONION BHAJI WITH RAITA,
ORGANIC TERSCHELLINGER CHEESE
CUBES, GARLIC OLIVES, CASSAVA CHIPS,
CARROT HUMMUS, AIOLI, BREAD
AND DIPPING VEGETABLES

VEGAN ONION BHAJI WITH RAITA,
OYSTER MUSHROOM BITES WITH
SPICY TARTAR SAUCE, TORTILLA CHIPS
WITH SALSA AND AVOCADO CREAM,
GARLIC OLIVES, CARROT HUMMUS,
MUSHROOM PÂTÉ, BREAD
AND DIPPING VEGETABLES

MEAT ARANCINI, ORGANIC RENDANG SLIDERS,
ORGANIC TERSCHELLINGER CHEESE CUBES,
GARLIC OLIVES, CASSAVA CHIPS,
CARROT HUMMUS, AIOLI, BREAD
AND DIPPING VEGETABLES (+ 2 | + 4)

LATE NIGHT SNACKS

(ALL NIGHT LONG)

HOME MADE SPREADS 11.5
HOME MADE MUSHROOM PÂTÉ AND
GOCHUJANG BUTTER, SERVED WITH
SOURDOUGH BREAD

CHEESE & SAUSAGE BOARD 16
ORGANIC TERSCHELLINGER CHEESE CUBES
AND AN ORGANIC GARLIC SAUSAGE
ALSO SEPARATELY: CHEESE 7.5 | SAUSAGE 9.5

V = VEGAN (V) = VEGAN OPTION

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