

DINNER MENU

CONCERT MENU

Every month a changing vegetarian menu for a culinary experience before your concert at TivoliVredenburg.

2 courses • 3 courses | 31 • 39

À LA CARTE

STARTERS

Beetroot tartare 🌱 | 12,5

horseradish mayo, balsamic pearls, apple, puffed buckwheat

Soup of the day 🌱 | 8,5

optional: bread | +2,5

Bread platter 🌱 (🌱) | 9,5

homemade herb butter, beetroot hummus

Pumpkin salad 🌱 | 12,5 **(also available large** 🌱 **| 19)**

pecans, chicory, goat cheese, croutons, pickled onions

Chicory tarte tatin 🌱 | 15

blue cheese, pear, red port syrup

Poultry mousse & duck rilette | 15,5

nuts, onion chutney, pickles, toasted brioche

Salmon gravlax | 15,5

coleslaw, mustard-dill sauce

MAIN COURSES

Parsnip burger 🌱 (🌱) | 23,5

coleslaw, pickles, BBQ sauce, cheese

Mushroom Wellington 🌱 | 23,5

Emmentaler cheese, winter vegetables, truffle cream sauce

Pumpkin ravioli 🌱 | 23

ricotta, leek, Parmesan cheese

Coq au vin - chicken thigh in red wine sauce | 29

herb mashed potatoes, garlic croutons

Rolled corn-fed chicken with mushroom | 27

celeriac mousseline, seasonal vegetables, port sauce

Fish of the day | market price

SIDES

Sweet potato fries 🌱 | 7,5

Grilled vegetables 🌱 | 7,5

Fries 🌱 | 5,5

Green salad 🌱 | 6,5

Truffle mayo 🌱 | 1,5



vegetarian



vegan



vegan optional