



CONCERT MENU

Every month, we serve a changing seasonal menu, specially created for visitors to TivoliVredenburg. Enjoy a culinary experience before your concert at an attractive price. Our team will be happy to tell you more about the menu and the available options.

2 courses • 3 courses | 31 • 39

À LA CARTE

STARTERS

Bread & dips | 9

organic wholegrain bread from Carl Siegert, vegan feta & roasted pepper cream, olive oil, sea salt

Creamy celeriac soup | 9

walnut oil, organic wholegrain bread from Carl Siegert

Smoked trout | 14

green apple, beetroot, beetroot foam, roasted hazelnuts, horseradish cream, trout roe

Caramelle ossobuco | 13,5

braised veal, béchamel foam, parsley oil, truffle tapenade

Pumpkin tartare | 11

pickled beech mushrooms, smoked aubergine cream, chive mayonnaise, roasted pumpkin seeds, filo pastry

Autumn harvest salad small | 9 • regular | 14,9

little gem, roasted pumpkin, pear, Parmesan, hazelnut, croutons, carrot, ginger & lemongrass dressing, bread

supplement: crispy chicken + 4,7

MAIN COURSES

Catch of the day | daily price

Truffle & wild mushroom ravioli | 23,5

creamy mushroom sauce, sautéed mushrooms, sweet & sour pumpkin, Parmesan, hazelnut oil

Beef bourguignon | 25,5

carrot, onion, mushrooms, mashed potatoes

Beetroot risotto | 22,8

Bleu d'Auvergne, caramelised walnuts, balsamic reduction, smoked yoghurt

Confit corn-fed chicken supreme | 23,5

king oyster mushroom, seasonal vegetables, Jerusalem artichoke foam, red wine sauce

Red curry | 20,5

basmati rice, chickpeas, pointed cabbage, oyster mushroom, yellow beetroot, sweet & sour vegetables, naan

SIDES

Fries | 5,5 with truffle mayonnaise + 1,5

Green salad | 6,5

Do you have an allergy? Please inform one of our team members.