

het CONCERTHUIS

FOODSHARING

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

FOOD

FAKING DUCK V 12.5
CRISPY SEITAN 'DUCK', SERVED WITH CHINESE PANCAKES, CUCUMBER AND CARROT SALAD AND SPICY HOISIN SAUCE

BULGOGI 14.5
LITTLE GEM LETTUCE LEAVES FILLED WITH STIR FRIED BEEF IN BULGOGI SAUCE, KIMCHI AND RICE

OYSTER MUSHROOM MAKHANI V 13.5
ROASTED OYSTER MUSHROOM IN A CREAMY CURRY SAUCE SERVED OVER RICE WITH A CACHUMBER SALAD AND PAPADUM CRISPS

FLATBREAD PIZZA 9.5
WITH ROSEMARY PESTO, ROASTED PUMPKIN, GOATS CHEESE AND MOZZARELLA

GLAZED BRUSSEL SPROUTS V 9
GLAZED WITH MISO AND LEMON, SERVED WITH ROASTED SUNCHOKE, SUNCHOKE CREAM AND ROASTED SEED MIX

CELERIAC MEDAILLONS V 9
GLAZED IN CELERIAC JUS, SERVED WITH CRISPY OYSTER MUSHROOMS, CAPERS AND CHIVES

ROASTED PARSNIP V 9
MARINATED WITH HARISSA AND RAS EL HANOUT, SERVED WITH AUBERGINE HUMMUS, HERB SALSA AND SUMAK

BUCKET OF FRIES V 5
WITH VEGAN MAYO

TABLE FULL (V)

A TABLE FULL OF DISHES, 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

GOING ALL OUT? ADD DESSERT! +5.5

SWEET

APPLE TERRINE WITH KULFI V 8.5
LAYERED BAKED APPLE, SPICED WITH STAR ANISE AND CINNAMON, SERVED WITH SAFFRON AND CARDAMOM ICE CREAM, PISTACHIO NUTS, POMEGRANATE SEEDS AND GINGER CRUMBLE

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

SOUP & SALAD

ROASTED CARROT SOUP V 8.0
WARM, HEARTY SOUP WITH COCONUT CREAM, MISO AND YUZU SERVED WITH CRISPY CASSAVE CRACKERS

GADO GADO SALAD V 12.5
CHINESE CABBAGE, CUCUMBER AND CARROT, EDAMAME BEANS, PICKLED RED CABBAGE, MARINATED TEMPEH, BOILED ORGANIC EGG, PEANUT DRESSING, CORIANDER AND CASSAVE CRISPS

HANGOVER BRUNCH (V) 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

WE ONLY ACCEPT CARDS

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BREAKFAST

PANDAN PANCAKES V 10
WITH MARINATED PINEAPPLE, GINGER CRUMBLE,
COCONUT YOGHURT AND MAPLE SYRUP

YOGHURT BOWL V 9.0
ORANGE SOY YOGHURT, SEA BUCKTHORN DRIZZLE,
HOMEMADE GRANOLA WITH CHOCOLATE
AND BLUEBERRIES

EGG BHURJI 11
INDIAN SPICED ORGANIC SCRAMBLED EGGS
WITH TOMATO, ONION AND CORIANDER
SERVED WITH PARATHA STYLE FLATBREADS

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

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

VEGAN: AUBERGINE HUMMUS, WASABI AVO MASH,
WITH PICKLED BEETROOT SALAD AND FRIED
OYSTER MUSHROOM

MEAT: ORGANIC ROASTED PORK BELLY,
ORGANIC CHEESE, BOILED OR FRIED
ORGANIC EGG (+1.5)

SANDWICHES

ONION BHAJI BURGER V 11
ONION BHAJI PATTY, CUCUMBER AND MINT RAITA,
PICKLED RED CABBAGE AND CORIANDER ON
A CRISPY BURGER BUN
HANGRY?? ADD FRIES! +3

JAPANESE VEGGIES ON TOAST V 11
WASABI SPICED AVOCADO MASH,
ROASTED AND PICKLED GINGER BEETROOT,
APPLE AND FURIKAKE ON SOURDOUGH TOAST

LASAGNA MELT 10.5
PANGRILLED SOURDOUGH TOAST WITH
VEGGIE LASAGNA SAUCE, CHEDDAR CHEESE AND
MELTED MOZZARELLA ON TOP,
SERVED WITH BASIL DIPPING SAUCE

PORKBELLY AND KIMCHI BUN 13.5
ROASTED PORKBELLY, KIMCHI, PLUM GLAZE,
CUCUMBER AND CARROT SALAD ON
A WHITE CRISPY BREAD ROLL
HANGRY?? ADD FRIES! +3

SNACKS

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

KIMCHI FRITTERS V 7.5 | 10.5
FRITTERS WITH KIMCHI,
SERVED WITH NUOC CHAM DIP
5 | 8 PIECES

BAKED CAMEMBERT 14.5
WITH KIMCHI HONEY, SERVED WITH
CRUSTY BREAD, PICKLED BEET
AND APPLE SLICES. SHARING IS CARING!

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

SNACK PLATTER (V) 16 | 24
NORMAL | XL

VEGGIE: ARANCINI, BRIE, ORGANIC CHEESE,
OLIVES, SMOKED ALMONDS,
CASSAVE CHIPS, AUBERGINE HUMMUS,
AIOLI, BREAD AND VEGGIES

VEGAN: KIMCHI FRITTERS WITH NUOC CHAM,
SMOKED ALMONDS, OLIVES, CASSAVE CRISPS
AUBERGINE HUMMUS, RAITA,
PAPADUMS, VEGGIES AND BREAD

MEAT: THINLY SLICED ORGANIC PORKBELLY,
ARANCINI, ORGANIC CHEESE, OLIVES,
SMOKED ALMONDS, AUBERGINE HUMMUS,
CASSAVE CRISPS, AIOLI, BREAD AND VEGGIES
(+2 | +4)

LATE NIGHT SNACKS (TIL 00.00)

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

GARLIC OLIVES V 6
SMOKED ALMONDS V 6
BREAD WITH AIOLI AND HUMMUS V 6.5
CASSAVE CRISPS WITH CHILI SAUCE V 4.5

V = VEGAN (V) = VEGAN OPTION

WE ONLY ACCEPT CARDS