



MENU

Food & Drinks



Drinks

TEA

3,15

from Fleur de Café

Lady Grey

black tea | orange | lemon | cornflower

Black Assam

strong black tea

Phoenix Dragon Jasmin Pearls

green jasmine tea

Sencha OP

green japanese tea

Sencha Lemon Sicilia

green Japanese tea | serih | lemon

Rooibos Cranberry

rooibos tea | dried cranberry

Emperors 7 Valuables

green tea | black tea | flowers | peach

Chai Tea

green gun powder | cardamom | ginger | cinnamon
cloves | peppercorns

Star mix

black tea | star anise | cardamom

Forbidden Fruits

kiwi | cherries | coconut

Organic Forest Fruits

black tea | dried forest fruits

FRESH HERBAL TEA

3.95

served with honey

Mint tea

Ginger tea

fresh ginger | coin | lemon



COFFEE

Espresso	3.15
Doppio Espresso	4.20
double espresso	
Espresso Macchiato	3.25
espresso with milk foam	
Caffè Lungo	3.20
café cream	
Koffie Verkeerd	3.35
caffè lungo with hot milk	
Cappuccino	3.35
espresso with hot milk and milk foam	
Latte Macchiato	3.45
espresso with lots of hot milk and milk foam	
Extra shot	+ 1.15
Oat milk	+ 0.60

HOT CHOCOLATES

Hot chocolate	3.25
Hot chocolate	4.00
with whipped cream	
Hot chocolate	7.75
with rum and whipped cream	

DAIRY

Semi-skimmed milk	2.75
Buttermilk	2.75
Fristi	3.25
Chocolate milk	3.25

CAKES

Apple pie	4.95
New York Cheesecake	4.95
Carrot Cake	4.95
Portion of whipped cream	+ 0.75

SOFT DRINK

Coca Cola	3.25
regular zero	
Fanta	3.25
orange cassis	
Sprite	3.25
Rivella	3.50
Fuze Tea	3.50
sparkling green peach mango	
Finley	3.25
Bitter Lemon Tonic	
Royal Bliss	4.00
Creative Tonic	
Vibrant Yuzu Tonic	
Bohemian Berry Sensation	
Ginger Ale	
Ginger Beer	

WATER

Chaudfontaine Red 0,25L	3.25
Chaudfontaine Blue 0,25L	3.25
Chaudfontaine Red 0,75L	7.50
Chaudfontaine Blue 0,75L	7.50

JUICE

Fresh Jus d'Orange	4.50
Big Tom Spicy Tomato Juice	4.00
Schulp Apple & Cranberry juice	4.00
Schulp Pear juice	3.25
Schulp Organic Apple Juice	3.25

Lunch

Can be ordered daily until 3.30 pm.

BREAD

Choice of - sourdough floor bread (white or multigrain),
Italian bun or spelt bun

Avocado mash ①	12.95
cottage cheese poached egg mesclun lettuce	
Goat cheese ①	13.95
apple walnuts salad raw vegetables honey	
Carpaccio	13.95
old cheese truffle mayonnaise seed mix salad	
Smoked beef rib-eye	14.95
fried mushrooms balsamic onions	
mesclun lettuce	
Spicy chicken	13.95
marinated chicken bean sprouts raw vegetables	
salad	
Smoked salmon	13.95
mesclun lettuce poached egg hollandaise sauce	
Tuna salad	10.95
tuna apple capers red onion	
raw vegetables green herbs	
Rijks Special	12.95
2 croquettes truffle mayonnaise old cheese	
coleslaw	
Rijks Special cheese croquettes ①	14.95
2 cheese croquettes truffle mayonnaise old cheese	
coleslaw	
Bruschetta tomato ①	11.95
tomato tartare burrata Basil Mayonnaise	
Veal croquettes	11.95
salad raw vegetables mustard	
Cheese croquettes ①	13.95
salad raw vegetables mustard	

Tuna melt	11.95
tuna jalapeno cheese mix	
Crispy chicken donut	13.95
mesclun lettuce bacon spicy maple syrup	
Uitsmijter Naturel	10.95
choice of: ham cheese bacon tomato,	
per topping	+1.00

SOUP

Served with bread

Tomato soup ①	7.95
green herb cream	
Soup of the day	8.95
our staff is happy to tell you what the soup is	
of the day is	

TOASTIE

Toastie PK	8.95
ham and/or cheese	
Toastie Combi	14.95
toastie with soup of your choice	

SALADS

Goat cheese salad ①	18.95
tomato cucumber raw vegetables boiled egg	
beets nut mix Apple	
Salad Smoked Salmon with Prawns	19.95
tomato cucumber raw vegetables capers	
red onion boiled egg lime-dill vinaigrette	
Salade Carpaccio	18.95
old cheese grater pips mix Cherry tomato	
cucumber red onion pesto mayonnaise	

① Vegetarian dish.
Do you have an allergy or special wishes? Let us know!



BIG APPETITE

Succade steak	24.95
mesclun lettuce fries beurre de paris	
Marinated chicken thigh satay	19.95
homemade peanut sauce prawn crackers	
fries salad	
Beef burger	19.95
lettuce tomato cucumber burger sauce	
cheese mix onion nest	
Extra Patties	+5.95
Vegetable burger ♻️	19.95
burger sauce tomato cucumber	
crispy onion nest lettuce fries	

SIDES

Fries with mayonnaise	4.95
Sweet potato fries	5.95
Fresh salad	4.95
Bread with dips	6.95
old cheese tapenade Aioli	



Dinner

Can be ordered daily from 5 pm.

APPETIZER

Bread platter 6.95
old cheese tapenade | aioli

SOUPS

Tomato soup (V) 7.95
green herb cream

Soup of the day 8.95
ask our staff

MEAT

Beef carpaccio 14.95
pesto mayonnaise | Sun dried tomato
old cheese | seed mix | salad | green herbs

Steak tartare 14.95
gepocheerd ei | brioche | groene kruiden | grove
mosterdmayonnaise

Smoked beef rib-eye 15.95
fried mushrooms | balsamic onions
aged cheese crumble | chimichurri

FISH

Carpaccio of smoked salmon 14.95
fennel | cucumber | radish |
mustard dill mayonnaise

Tuna tataki 15.95
wakame | sesame mayonnaise | noriten wasabi
crackers | sweet and sour fennel

VEGETARIAN

Bruschetta tomato (V) 13.95
tomatoes | buratta | arugula | Basil Mayonnaise
bruschetta

Filo pizza goat cheese (V) 13.95
filo dough pizza | goat cheese | balsamic onions
apple | marinated tomato | arugula

Watermelon sashimi (V) 13.95
watermelon | avocado mash | Hüttenkäse
red meat radish

(V) Vegetarian dish.

Do you have an allergy or special wishes? Let us know!

Dinner

MAIN DISHES

MEAT

Succade steak 24.95

green asparagus | potato pie
beurre de paris

Lamb stew 21.95

lamb | celeriac | cream of sweet potato tomato
apricots

Marinated chicken thigh satay 19.95

atjar | peanut sauce | curry egg | fries | kroepoek

Beef burger 19.95

lettuce | tomato | cucumber | burger sauce
cheese mix | onion nest

Extra pattie +5.95

Entrecôte beef 28.95

green asparagus | potato pie | chimichurri

FISH

Redfish fillet 23.95

sous vide cooked fennel | carrot
potato pie | hollandaise

Catch of the day price from 19.95

seasonal vegetables | potato pie

VEGETARIAN

Vegan fish and chips 19.95

vegan fish fillet | fermented red cabbage
pickle relish | lettuce | fries | remoulade

Frittata 19.95

sweet potato | spinach | pumpkin | goat cheese
walnuts

Ravioli 19.95

sriracha mayonnaise | fermented red cabbage
crispy onion nest | guacamole | lettuce | fries

Vegetable burger 19.95

burger sauce | tomato | cucumber | crispy onions
litter | lettuce | fries

🌱 Vegetarian dish.

Do you have an allergy or special wishes? Let us know!

Dinner

SALADS

Goat cheese salad ⑦ 17.95

cherry tomato | cucumber | raw vegetables | boiled egg | hoing | walnuts | Apple

Smoked salmon salad with prawns 18.95

cherry tomato | cucumber | Hüttenkäse | capers
red onion | avocado

Salad carpaccio 18.95

pesto mayonnaise | old cheese grater | seed mix
cherry tomato | cucumber | Red onion

PK EASY FOOD

Can be ordered from 2 people

Meat per person 29.95

lamb stew | entrecôte | chicken thighs
seasonal vegetables | potato garnish

Fish per person 29.95

fish of the day | redfish fillet | shrimps
seasonal vegetables | potato garnish

SIDES

Fries with mayonnaise 4.95

Sweet potato fries 5.95

Fresh salad 4.95

Bread with dips 6.95

old cheese tapenade | Aioli



After dinner

LUXURY COFFEES

9,00

served with whipped cream

Irish Coffee

Tullamore Dew

Jamaican Coffee

Tia Maria

French Coffee

Grand Marnier Rouge

Italian Coffee

Amaretto Disaronno

Spanish Coffee

Licor 43

DESSERTS

Tiramisu red fruit

10.95

crumble | chocolate scotch

Citrus crème brûlée

10.95

vanilla ice cream

Vegan chocolate moelleux

10.95

cremeux of coffee | vegan chocolate sorbet ice cream

Cheese platter

14.95

3 cheeses | fig syrup | Nut bread

PORT

Fine Ruby

4.75

Tawny

5.75

Late Bottled Vintage

8.00





Wines

BUBBLES

glass bottle

Spumante Italië Veneto

6.50 32.50

Grape: Prosecco

Goes well with: Goat cheese salad

Cava Dom Portier Spain

35.00

Vilamau

Grape: Xarel-lo/Macabeo

Goes well with: Carpaccio of Smoked Salmon

Champagne Nicolas Feuillatte

69.95

Reserve Brut France

Grape: Chardonnay, Pinot Meunier, Pinot Noir

Delicious with: Luxury serving board

ROSÉ WINES

glass bottle

Fratelli Zuliani Italy

5.50 27.50

Grape: Pinot Grigio

Goes well with: Catch of the day

Bodega Norton Finca

la Colonia Argentina

6.50 32.50

Grape: Cabernet/Sauvignon, Merlot

Goes well with: Luxury serving board



Wines

WHITE WINES

glass bottle

Soave DOC Sorelle Zuliani

5.25 26.25

Grape: Garganega

Goes well with: Tuna tataki

Fratelli Zuliani Italy

5.25 26.25

Grape: Sauvignon Blanc

Goes well with: Carpaccio of Smoked Salmon

Tres Ciguññas BIO Spain

5.75 28.75

Grape: Verdejo

Delicious with: Vegetable burger

Masi Italy

6.50 32.50

Grape: Pinot Grigio

Goes well with: Beef carpaccio

Autentico Reserva Chili

6.50 32.50

Grape: Chardonnay

Goes well with: Redfish fillet

Chablis Jean-Marc Brocard France

46.50

Grape: Chardonnay

Goes well with: Carpaccio of Smoked Salmon

Sancerre Belles Vignes Fournier France

46.50

Grape: Sauvignon Blanc

Goes well with: PK Easy Food Fish

RED WINES

glass bottle

Montepulciano d'Abruzzo DOC Italy

5.25 26.25

Grape: Montepulciano

Goes well with: Lamb stew

Fratelli Zuliani Italy

5.25 26.25

Grape: Merlot

Delicious with: Ravioli

Tres Ciguññas BIO Spain

5.75 28.75

Grape: Tempranillo

Goes well with: Beef burger

Finca la Colonia Bodega Argentina

6.50 32.50

Grape: Malbec

Goes well with: Succade steak

Maison Didier Joubert France

6.50 32.50

Grape: Pinot Noir

Goes well with: Steak tartare

La Miranda de Secastilla Spanje

36.50

Grape: Garnacha

Goes well with: Entrecôte

Pèppoli Chianti Classico Italië

44.50

Grape: Cabernet Sauvignon/Sagniovese

Goes well with: PK Easy Food Meat

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Beers

OF THE STUD

Jupiler fluitje 0.25L	3.25
Jupiler vaasje 0.33L	3.75
Jupiler half a litre 0.5L	6.25
Hertog Jan fluitje 0.25L	4.00
Hertog Jan half a litre 0.5L	7.25
Oudaen Witbier vaasje 0.3L	5.00
Oudaen Witbier half a litre 0.5L	8.25
Oudaen Tripel 0.25L	5.75
Oudaen Wisseltap	from 4.75
La Chouffe 0.25L	5.50
Leffe Blond 0.25L	5.50
Leffe Bruin 0.25L	5.50
Lowlander IPA 0.3L	5.50
Skuumkoppe 0.3L	5.50

IN BOTTLE

Vedette IPA	5.75
Hoegaarden radler	4.50
Corona	6.50
Franziskaner Weissbier 0.5L	7.50
Duvel	6.50
Liefmans Fruitessse	5.25
Hertog Jan Karakter	5.50
Hertog Jan Grand Prestige	6.50

IN BOTTLE 0,0%

Jupiler 0,0%	3.25
Hoegaarden radler 0,0%	4.50
Liefmans Fruitessse 0,0%	5.25
Leffe Blond 0,0%	5.50
Franziskaner Weissbier half a litre 0,5%	7.50



OUDAEN WHEAT BEER

In the wharf cellar of Stadskasteel Oudaen in the heart of Utrecht, around 75,000 liters of beer are brewed annually in a traditional way. The beers each have their own character. The most famous is the Oudaen wheat beer, which is also freshly tapped for you at PK. This wheat beer is an unfiltered wheat beer with 5% alcohol. The taste is described as a soft, slightly sweet & creamy taste. This makes the beer easy to drink. This beer owes its special taste to the addition of crushed orange peel and coriander. Cheers!

Bites

COLD BITES

Portion of nuts	4.95
Portion of olives	5.95
Fuet	7.95
Cubes of old and young cheese	8.95
Bruschetta tomato/basil 4 pieces	8.95

WARM BITES

Bitterballen 8 pieces	8.95
Bitterballen 20 pieces	19.95
Bittergarnituur mixed 12 pieces	11.95
Bittergarnituur mixed 20 pieces	18.95
Crispy buttermilk chicken 4 pieces	9.95
Vegetarian bitterballen 8 pieces	9.95
Vegetarian bitterballen 16 pieces	18.95
Tomato parmesan croquettes 6 pieces	9.95
Sweet potato fries	6.95

red onion | garlic sauce | green herbs

Nacho's pulled chicken	11.95
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pulled chicken | tomato salsa | creme fraiche
avocado | cheese mix | jalapeños

BORREL PLATTERS

Bread platter	6.95
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old cheese tapenade | Aioli

Borrel platter	14.95
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fuet | kaasblokjes | gemengde noten
brood met aioli en oude kaas tapenade

Vegetarian borrel platter	23.95
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olives | mixed nuts | peppadew
cheese cubes | salt sticks | vegetarian bitter garnish
bread with aioli and aged cheese tapenade

Luxury borrel platter	23.95
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olives | cheese cubes | fuet | mixed nuts
peppadew | salt sticks | mixed snack
bread with aioli and aged cheese tapenade



Borrel

VERMUTERIA

Willems Vermoed	5.00
Doulin Rouge	4.25
Lillet Blanc	4.95

APERITIFS

Pernod	5.25
Campari	5.25

VODKA

Ketel One Vodka	5.25
Ciroc Vodka	6.95

RUM

Pampero Blanco	5.25
Pampero Anniversario	5.95
Bacardi Blanco	5.25
Havana Club 3 y.o.	5.25
Captain Morgan Spices Gold	5.25
Ron Zacapa 23 y.o.	8.95

TEQUILA

Don Julio Blanco	6.95
Don Julio Anejo	8.95

DIGESTIVES

Chateau Montifaud Cognac XO	9.95
Calvados Busnel	6.95
Nonino Grappa	6.95
Remy Martin VSOP	7.95

DOMESTIC DISTILLED

Ketel One Jonge Jenever	3.00
Staffhorst Lagered Malt Wine Jenever	7.50
Zuidam Rogge Jenever	4.25

LIQUEURS

Bailey's	4.95
Cointreau	5.95
Tia Maria	4.95
Sambuca Isolabella	4.95
Grand Marnier Rouge	5.95
Disaronno Amaretto	4.95
DOM Benectine	4.95
Licor 43	4.95
Limoncello	4.95
Drambuie	4.95

WHISKEY

Tullamore Dew Ireland	4.50
Chivas Regal 12 y.o. Scotland	7.95
Bulleit Bourbon 10 y.o.	6.95
Bushmills Ireland	5.95
Johnnie Walker Red Scotland	4.95
Johnnie Walker Black Scotland	6.95
Ardberg y.o. Scotland Islay	8.95
Oban 14 y.o. Scotland Highlands	8.95
The Balvenie 12 y.o. Doublewood Scotland Speyside	7.95
Auchentoshan Threewood. Scotland Lowlands	8.95
Talisker 10 y.o. Scotland Island	7.95





In the mix

COCKTAILS

Cuba Libre	9.95
Pampero Blanco Coca Cola lime	
Aperol Spritz	9.95
Aperol prosecco Chaudfontaine orange	
Moscow Mule	9.95
Ketel One Vodka Royal Bliss Ginger Beer	
Dark 'n Stormy	9.95
Captain Morgan Spiced Royal Bliss Ginger Beer	
Very Berry	9.95
Tanqueray Gin Royal Bliss Bohemian Sensation forest fruits	
Mojito	11.95
Pampero Blanco coin lime sugar water Chaudfontaine	
Amaretto Sour	10.95
Amaretto lemon	
Espresso Martini	10.95
Vodka coffee Coffee liquor	
Pornstar Martini	10.95
Vodka passion fruit vanilla	
Elderflower 0.0%	6.25
Elderflower syrup lime sugar water orange coin	

GIN & TONIC

Gin Zonder Fratsen	9.95
Tanqueray Gin Finley tonic lemon	
Spicy Cucumber	11.95
Tanqueray Flor de Sevilla Gin Royal Bliss Indian Tonic chili pepper cucumber	
Drunken Elephant	11.95
Marula Gin Royal Bliss Yuzu Tonic grapefruit juniper berry	
It should be banned	10.95
Gordon's Pink Gin Royal Bliss Indian Tonic Cadillac autodrop	
Raspberry Mint	10.95
Gordon's Pink Gin Fever Tree Rhubarb & Raspberry Tonic raspberries coin	
Tranquillo 0.0%	10.95
Seedlip Spice 94 Royal Bliss Indian Tonic chives	

EST 2015

Having a drink or party **AT PK?**

Would you like to organize a party, graduation or promotion drink yourself? Farewell reception from a colleague or birthday dinner? That is perfectly possible with us! Our 1st floor is an ideal location for drinks, we can create beautiful semi-closed corners for a somewhat private reception, dinner with colleagues or drinks.

Let us know what your wishes are and we'll make something beautiful out of it!

Questions or would you like a non-binding conversation to go through your thoughts before the drink? Send an email to info@pkutrecht.nl or call 030-2311126.

Business meeting lunch or dinner **AT PK...**

Looking for an inspiring space in Utrecht for a meeting, presentation, workshop or demonstration? We are a special partnership started with our neighbours: Stadskaasteel Oudaen. We combine the use of the stately or modernly renovated meeting rooms present at their premises with the hospitable and culinary conviviality of PK.

The meeting rooms can be booked with various meeting packages. In addition, both lunch and the atmospheric closing drink or dinner can be enjoyed at PK. Our semi-open 1st floor provides a more private setting while downstairs the cozy buzz in our grand café. Do you want more information about the business opportunities? We can put together a complete package according to your wishes, with various snacks and drinks.

Send an email to info@pkutrecht.nl or call 030-2311126.



OPENING HOURS BAR/RESTAURANT

Tuesday to Saturday
from 10 a.m.
Sunday and Monday
from 11 a.m.

www.pkutrecht.nl

PK – BAR & KITCHEN

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