



# MENU

*Food & Drinks*



# Drinks

## TEA

3,25

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 | sereh | 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 | mint | lemon



## COFFEE

<b>Espresso</b>	3.25
<b>Doppio Espresso</b>	4.30
double espresso	
<b>Espresso Macchiato</b>	3.35
espresso with milk foam	
<b>Caffè Lungo</b>	3.30
café cream	
<b>Koffie Verkeerd</b>	3.85
caffè lungo with hot milk	
<b>Cappuccino</b>	3.60
espresso with hot milk and milk foam	
<b>Latte Macchiato</b>	3.85
espresso with lots of hot milk and milk foam	
<b>Flat White</b>	4.60
double espresso with milk foam	
<b>Americano</b>	3.25
espresso with hot water	
<b>Extra shot</b>	+ 1.15
<b>Oat milk</b>	+ 0.60

## HOT CHOCOLATES

<b>Hot chocolate</b>	3.50
with whipped cream	4.25
with rum and whipped cream	7.95

## DAIRY

<b>Semi-skimmed milk</b>	2.95
<b>Buttermilk</b>	2.95
<b>Fristi</b>	3.25
<b>Chocolate milk</b>	3.25

## CAKES

<b>Apple pie</b>	4.95
<b>Carrot cake</b>	4.95
<b>Chocolate Brownie</b>	4.95
<b>Portion of whipped cream</b>	+ 0.75

## SOFT DRINK

<b>Coca Cola</b>	3.60
regular   zero	
<b>Fanta</b>	3.60
orange   cassis	
<b>Sprite</b>	3.60
<b>Rivella</b>	3.75
<b>Fuze Tea</b>	3.75
sparkling   green   peach   mango	
<b>Finley</b>	3.60
Bitter Lemon   Tonic	
<b>Royal Bliss</b>	4.50
Tonic Water	
Signature Tonic Water	
Aromatic Berry	
Ginger Ale	
Ginger Beer	

## WATER

<b>Chaudfontaine Red 0,25L</b>	3.50
<b>Chaudfontaine Blue 0,25L</b>	3.50
<b>Chaudfontaine Red 0,75L</b>	7.95
<b>Chaudfontaine Blue 0,75L</b>	7.95

## JUICE

<b>Fresh Jus d'Orange</b>	4.95
<b>Big Tom Spicy Tomato Juice</b>	4.50
<b>Schulp Apple &amp; Cranberry juice</b>	4.50
<b>Schulp Pear juice</b>	3.95
<b>Schulp Organic Apple Juice</b>	3.95

# Lunch

Can be ordered daily until 3.30 pm.

## BREAD

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

<b>Avocado mash</b> (V)	13.95
cottage cheese   poached egg   mesclun lettuce	
<b>Egg salad</b> (V)	12.95
coarse mustard   Amsterdam outings   onion compote   mesclun	
<b>Carpaccio</b>	15.95
old cheese   truffle mayonnaise   seed mix   salad	
<b>Crispy chicken bagel</b>	14.95
mesclun sla   bacon   spicy maple syrup	
<b>Spicy chicken</b>	13.95
bean sprouts   raw vegetables   mesclun   spring onion	
<b>Warm ham</b>	13.95
mesclun   raw vegetables   honey mustard   sauerkraut	
<b>Tuna salad</b>	12.95
tuna   apple   capers   red onion raw vegetables   green herbs	
<b>Smoked salmon</b>	14.95
mesclun lettuce   red onion   tomato   spring onion   herb mayo	
<b>Rijks Special</b>	13.95
2 croquettes   truffle mayonnaise   old cheese coleslaw	
<b>Rijks Special cheese croquettes</b> (V)	15.95
2 Utreg old cheese croquettes   truffle mayonnaise   raw food   mesclun   old cheese	
<b>Bruschetta tomato</b> (V)	13.95
tomato tartate   burrata   Basil Mayonnaise	
<b>Veal croquettes</b>	12.95
salad   raw vegetables   mustard	
<b>Utreg cheese croquettes</b> (V)	14.95
salad   raw vegetables   mustard	
<b>Crispy pumpkin</b> (V)	13.95
mesclun   sriracha   pumpkin seed   pumpkin sweet and sour	
<b>Uitsmijter Naturel</b>	11.95
choice of: ham   cheese   bacon   tomato, per topping	+1.50

## SOUP

Served with bread

<b>Tomato soup</b> (V)	7.95
green herb cream	
<b>Soup of the day</b>	8.95
our staff is happy to tell you what the soup is of the day is	

## TOASTIE

<b>Toastie PK</b>	8.95
ham and/or cheese	
<b>Tosti pulled chicken</b>	11.95
cheese   tomato   jalapeño	
<b>Tuna melt</b>	11.95
jalapeño   cheese mix	
<b>Toastie Combi</b>	15.95
toastie with soup of your choice (chicken / tuna +2.00)	

## SALADS

<b>Crispy Pumpkin Salad</b> (V)	19.95
mesclun   raw vegetables   pumpkin seed   pumpkin sweet and sour	
<b>Salad Smoked Salmon</b>	19.95
raw vegetables   onion   avocado   herb mayo	
<b>Salade Carpaccio</b>	19.95
onion   pumpkin seed   old cheese   Pesto	

(V) Vegetarian dish.

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



## BIG APPETITE

<b>Rib-eye</b>	28.95
seasonal vegetables   potato garnish   sauce béarnaise	
<b>Marinated chicken thigh satay</b>	20.95
casava crackers   fries   mesclun   raw vegetables	
<b>Beef burger</b>	20.95
tomato   cucumber   classic burger sauce cheese   crispy onion   fries	
<b>Vegetable burger</b> ♻️	19.95
burger sauce   tomato   cucumber crispy onion nest   cheese   lettuce   fries	
<b>Duck burger</b>	23.95
tomato   cucumber   crispy onion   blue cheese   fries	

## SIDES

<b>Fries with mayonnaise</b>	5.95
<b>Sweet potato fries</b>	6.95
<b>Fresh salad</b>	5.95
<b>Bread with dips</b>	7.95
old cheese tapenade   Aioli	



# Dinner

Can be ordered daily from 5 pm.

## APPETIZER

**Bread platter** 7.95  
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 | Sun dried tomato  
old cheese | pumpkin seeds | green herbs

**Steak tartare** 15.95  
poached egg yolk | brioche | vadouvan mayonnaise

## FISH

**Smoked moonfish carpaccio** 14.95  
radish | salsa Verde

**Hot smoked salmon** 14.95  
apple | beets | watercress

## VEGETARIAN

**Bruschetta tomato** (V) 13.95  
buratta | arugula | pesto | crumb of onion | brioche

**Carrot tartare** (V) 13.95  
parsnip cream | quail egg | crumb of onionw

(V) Vegetarian dish.  
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# Dinner

## MAIN DISHES

### MEAT

**Deer succade steak** 27.95

seasonal vegetables | mushroom |  
beurre de paris | potato garnish

**Rib-eye** 28.95

seasonal vegetables | potato garnish |  
sauce béarnaise

**Half chicken** 24.95

Parmesan cheese | truffle | salad | fries

**Boeuf Bourguignon** 22.95

mushrooms | carrot | bacon | silver onion |  
potato-chestnut puree

**Beef burger** 20.95

tomato | cucumber | classic burger sauce  
cheese | crispy onion | fries

**Duck burger** 23.95

tomato | cucumber | crispy onion  
blue cheese | fries

**Satay of marinated chicken thighs** 20.95

casava crackers | fries | mesclun | raw vegetables

### FISH

**Hake fillet** 23.95

seasonal vegetables | potato garnish |  
hollandaise sauce with dill

**Catch of the day** price from 19.95

seasonal vegetables | potato garnish

### VEGETARIAN

**Ravioli with pumpkin** (V) 21.95

blue cheese | pumpkin seeds | arugula

**Vegetarian lasagna** (V) 21.95

mushrooms | béchamel sauce | cheese | arugula

**Vegetable burger** (V) 19.95

classic burger sauce | tomato | cucumber  
crispy onion | cheese | fries

### SALADS

**Crispy pumpkin salad** (V) 19.95

mesclun | raw vegetables | pumpkin seed |  
pumpkin sweet and sour

**Smoked salmon salad** 19.95

raw vegetables | onion | avocado | herb mayo

**Salad carpaccio** 19.95

onion | pumpkin seed | old cheese | Pesto

### SIDES

**Fries with mayonnaise** 5.95

**Sweet potato fries** 6.95

**Fresh salad** 5.95

**Bread with dips** 7.95

old cheese tapenade | Aioli

(V) Vegetarian dish.

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





# After dinner

## LUXURY COFFEES

9,95

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

### Tarte tatin

9.95

vanilla ice cream | cream

### Pumpkin spice crème brûlée

9.95

caramelized pumpkin

### Chocolate mousse

9.95

mascarpone | Bailey's

### PK's Grand Dessert

16.95

combination of PK's sweet desserts | friandises

### Cheese platter

15.95

3 European cheeses | fig syrup | FIG bread

## PORT

### Fine Ruby

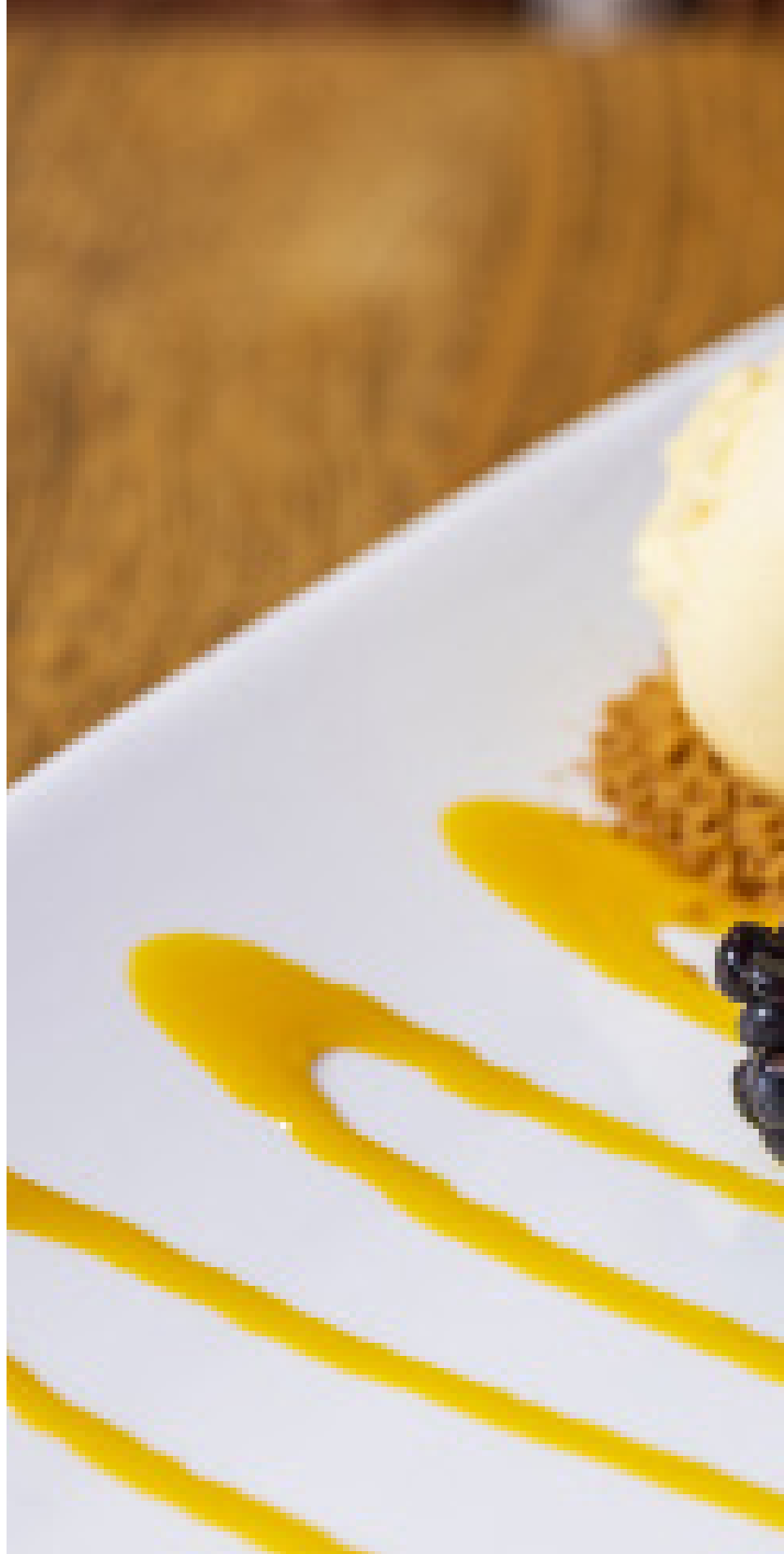
4.75

### 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

5.50 27.50

Grape: Sauvignon Blanc

Goes well with: Carpaccio of Smoked Salmon

### Tres Ciguëñas 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 Ciguëñas 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

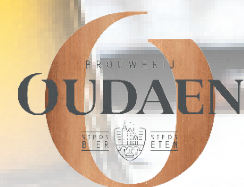
Jupiler fluitje 0.25L	3.45
Jupiler vaasje 0.33L	3.95
Jupiler halve liter 0.5L	6.75
Hertog Jan fluitje 0.25L	4.45
Hertog Jan half a liter 0.5L	7.75
Oudaen Witbier vaasje 0.3L	5.50
Oudaen Witbier half a liter 0.5L	8.75
Oudaen Tripel 0.25L	6.75
Oudaen Wisseltap	from 5.50
La Chouffe 0.25L	6.25
Leffe Blond 0.25L	5.95
Leffe Dubbel 0.25L	5.95
Goose IPA 0.3L	5.95
Skuumkoppe 0.3L	5.95
Skuumkoppe 0.5L	9.25

## IN BOTTLE

Vedett IPA 0.3L	5.75
Hoegaarden radler 0.3L	4.50
Corona 0.3L	6.50
Franziskaner Weissbier 0.5L	7.50
Duvel 0.3L	6.50
Liefmans Fruitesse 0.25L	5.25
Hertog Jan Karakter 0.3L	5.50
Hertog Jan Grand Prestige 0.3L	6.50

## IN BOTTLE 0,0%

Jupiler 0.25L	3.25
Hoegaarden radler 0.25L	4.50
Liefmans Fruitesse 0.25L	5.25
Leffe Blond 0.3L	5.50
Franziskaner Weissbier (0,5%) 0.5L	7.50



## OUDAEN WHEAT BEER

In the wharf cellar of Stadskaasteel 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	5.95
Portion of olives	6.95
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
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
Old cheese sticks 8 pieces	11.95
Nacho's pulled chicken	13.95

pulled chicken | tomato salsa | creme fraiche  
avocado | cheese mix | jalapeños

## BORREL PLATTERS

<b>Bread platter</b>	7.95
old cheese tapenade   Aioli	
<b>Borrel platter</b>	14.95
fuet   kaasblokjes   gemengde noten brood met aioli en oude kaas tapenade	
<b>Vegetarian borrel platter</b>	23.95
olives   mixed nuts   peppadew cheese cubes   salt sticks   vegetarian bitter garnish bread with aioli and aged cheese tapenade	
<b>Luxury borrel platter</b>	23.95
olives   cheese cubes   fuet   mixed nuts peppadew   salt sticks   mixed snack bread with aioli and aged cheese tapenade	



# Borrel

## VERMUTERIA

Willems Wermoeed	5.00
Doulin Rouge	4.25
Martini Bianco	5.25
Martini Rosso	5.25

## 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

Janneau Armagnac VSOP	6.95
Calvados Busnel	6.95
Nonino Grappa	6.95
Remy Martin VSOP	7.95

## DOMESTIC DISTILLED

Ketel One Jonge Jenever	3.50
Staffhorst Lagered Malt Wine Jenever	7.50
Zuidam Rogge Jenever	4.50

## LIQUEURS

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

## WHISKEY

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

<b>Cuba Libre</b>	9.95
Pampero Blanco   Coca Cola   lime	
<b>Aperol Spritz</b>	9.95
Aperol   prosecco   Chaudfontaine   orange	
<b>Moscow Mule</b>	9.95
Ketel One Vodka   Royal Bliss Ginger Beer	
<b>Dark 'n Stormy</b>	9.95
Captain Morgan Spiced   Royal Bliss Ginger Beer	
<b>Very Berry</b>	9.95
Tanqueray Gin   Royal Bliss Aromatic Berry forest fruits	
<b>Mojito</b>	11.95
Pampero Blanco   mint   lime   sugar water Chaudfontaine	
<b>Long Island Iced Tea</b>	13.95
Tanqueray gin   Tequila   Ketel one vodka   Captain Morgan White Rum   Triple Sec   Coke	
<b>Espresso Martini</b>	10.95
Vodka   coffee   Coffee liquor	
<b>Pornstar Martini</b>	10.95
Vodka   passion fruit   vanilla	
<b>Virgin On The Beach 0.0%</b>	6.25
Orange juice   cranberry juice   peach syrup	

## GIN & TONIC

<b>Gin Zonder Fratsen</b>	9.95
Tanqueray Gin   Finley tonic   lemon	
<b>Spicy Cucumber</b>	11.95
Tanqueray Flor de Sevilla Gin   Royal Bliss Indian Tonic   chili pepper   cucumber	
<b>Royale en Tonic</b>	11.95
Tanqueray Blackcurrant Royale   Royal Bliss Tonic Water blackcurrants   blackberries   lemon	
<b>It should be banned</b>	10.95
Gordon's Pink Gin   Royal Bliss Indian Tonic Cadillac autodrop	
<b>Raspberry Mint</b>	10.95
Gordon's Pink Gin   Fever Tree Rhubarb & Raspberry Tonic   raspberries   mint	
<b>Tranquillo 0.0%</b>	10.95
Seedlip Spice 94   Royal Bliss Indian Tonic chives	

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# 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](mailto: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: Stadskasteel 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](mailto: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](http://www.pkutrecht.nl)

## PK – BAR & KITCHEN

Oudegracht 101  
3511 AE Utrecht  
030 – 231 11 26  
[info@pkutrecht.nl](mailto:info@pkutrecht.nl)

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