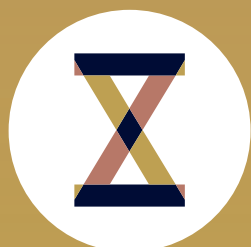


# taste what's on



## ZINDERLING

13.5

### starters

- Deep-fried mozzarella bocconcini with tomato dip and oregano
- Homemade veal pastrami with muhammara, salsa verde, chives, and mixed lettuce
- Crayfish tails with sushi rice, furikake, horseradish and leek sprouts

9.5

### soup

- Thai pumpkin soup with kaffir lime leaf, coconut milk and ginger plant-based

24.5

### main courses

- Malfatti with wild mushrooms, leek, butter sauce and Parmesan cheese
- Slow-roasted pork belly with parsley root, shallot and veal jus
- Pan-seared trout fillet with ratatouille, beurre noisette and almond

16.5

### specials

- Pumpkin risotto with chestnuts, roasted kohlrabi, hazelnuts, cherry tomatoes, and parsley plant-based
- Dry-aged Simmental beef entrecôte with creamy pepper sauce and fresh fries from De Goey-Koot

37.5

6.5

### extras

- Fresh fries from De Goey-Koot with Flemish mayonnaise
- Mixed salad with Belgian endive, apple, mesclun and a green herb dressing plant-based

10.5

### desserts

- Pear tarte tatin with whipped vanilla mascarpone
- Coffee semifreddo with Irish chocolate sauce
- Friandises with coffee | tea | cappuccino
- Selection of three cheeses from De Lindenhoff Farm with freshly baked bread and quince jelly supplement 5 euro

33 | 39

### theatremenu: two | three courses

- Thai pumpkin soup with kaffir lime leaf, coconut milk and ginger plant-based
- Malfatti with wild mushrooms, leek, butter sauce and Parmesan cheese
- Pear tarte tatin with whipped vanilla mascarpone

At Zinderling, we're passionate about sustainable cooking and local enjoyment. Our dishes are prepared using seasonal products from Dutch soil, carefully selected from local suppliers. This way, we bring flavor, quality, and nature together on your plate.

Do you have an allergy or dietary preference? Our kitchen will, of course, take it into account. We're also happy to help you find a suitable wine.

# XIXID ERIXIG



AUTUMN  
MENU

October  
November