taste what's on

ZINDERING

13.5

starters

- Roasted beetroot salad with hazelnut, green olive, pul biber, pomegranate molasses and yoghurt
- Saffron arancini filled with Norwegian salmon, ricotta and furikake
- Veal pastrami with chicory salad, black fig chutney and walnuts

9.5

soup

- Celeriac cream soup with black truffle plant based

24.5

main

- Chicory tarte tatin with balsamic-braised portobello, hazelnut and Oudwijker Lazuli mousse
- Pike-perch fillet with langoustine sauce, fennel, mussels and crayfish
- Duck à l'Orange with jus, orange and roasted flower sprouts

16.5

specials

- Pumpkin risotto with chestnuts, roasted kohlrabi, cherry tomatoes, hazelnut and parsley plantaardig

37.5

- Dry-aged Simmental beef entrecôte with portobello, Bordelaise sauce and freshly fried De Goey-Koot fries

6.5

extras

- Freshly cut fries from De Goey-Koot with Flemish mayonnaise
- Green salad with romaine lettuce, red chicory, parsley and tarragon dressing

10.5

desserts

- Kheer: Indian rice pudding with cardamom, rose, pistachio and compote
- Poached pear with Earl Grey-infused hangop and caramelised almond
- Selection of three cheeses from Lindenhoff farm, served with freshly baked bread and quince + 5 euro
- Friandises with coffee, tea or cappuccino

33 | 39

theatremenu: two courses | three courses

- Celeriac cream soup with black truffle plant based
- Chicory tarte tatin with balsamic-braised portobello, hazelnut and Oudwijker Lazuli mousse
- Kheer: Indian rice pudding with cardamom, rose, pistachio and compote

At Zindering, 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.