

# eet wat er speelt



## ZINDERING

13.5

### starters

- Roasted new potato with a crème of preserved lemon and tomato salsa
- Smoked duck breast with almond, olive oil, garlic, and frisée lettuce
- Sardine escabeche with red bell pepper, Taggiasca olives, capers, and pine nuts

9.5

### soup

- Green gazpacho with avocado, cucumber, bell pepper, and coconut, served with green tomato

24.5

### main courses

- ✕ - Grilled yellow zucchini with a caponata of Datterino tomato, Taggiasca olives, red onion, capers, and a taleggio crème
- ✕ - Grilled octopus with potato mousseline, green peas, and pimentón
- ✕ - Slow-cooked short rib with potato gnocchi and veal jus

15.5

### monthly special

- Sicilian fregola with oregano, tomato, eggplant, black olive, pine nuts, and wild garlic–basil crème

37.5

### special

- Grilled dry-aged entrecôte with salsa verde, muhammara, Italian arugula, and freshly fried fries from De Goey-Koot

6

### extras

- Mixed salad with plenty of seasonal greens and herb vinaigrette (plant-based)
- Fresh fries from De Goey-Koot with Flemish mayonnaise

10.5

### desserts

- Baked kataifi with pastry cream and raspberries
- Chocolate tart with advocaat (Dutch egg liqueur) and whipped cream
- ✕ - Homemade madeleine and bonbon served with coffee |
- ✕ tea | cappuccino
- Selection of four cheeses from Lindenhoff farm with
- ✕ freshly baked bread supplement 5 euro

33 | 39

### theatre menu: two courses | three courses

- Green gazpacho with avocado, cucumber, bell pepper, and coconut, served with green tomato
- Grilled yellow zucchini with a caponata of Datterino tomato, Taggiasca olives, red onion, capers, and a taleggio crème
- Baked kataifi with pastry cream and raspberries

At Zinder, we're passionate about sustainable cooking and enjoying local flavors. Our dishes are prepared using seasonal ingredients from Dutch soil, carefully selected from local suppliers. This way, we bring taste, quality, and nature together on your plate.

✕ Dinner menu: choice of main courses and desserts.

Have an allergy or dietary requirement? Of course, our kitchen will take it into account. We're happy to help you find a suitable wine.

Wine pairing: €6.50 per glass. Extra bread: €2