

eet wat er speelt



ZINDERLING

13.5

starters

- Lentil salad with mint, harissa, pomegranate, chickpeas, dill, plant-based feta, tahini and lemon plant-based
- Warm-smoked salmon with an Alouette potato salad, fermented gherkin, chives, parsley and fish roe
- Veal galantine with horseradish, sourdough bread, mesclun salad and crème fraîche

9.5

soup

- Σ - Mushroom soup with coconut, lemongrass, kaffir lime leaf, galangal and spring onion plant-based

24.5

main courses

- Σ - Glazed root vegetables with miso, orange, sage and hazelnut, served with a mash of potato and beetroot plant-based
- Σ - Steamed mussels in a tomato, garlic and white wine sauce with samphire and pan-fried catch of the day
- Σ - White bean cassoulet with thyme, garlic, tomato and parsley, served with grilled kolbász pork sausage from organic local butcher Gerrit Takke, prepared according to a Hungarian recipe

15.5

pasta

- Sicilian fregola with aubergine, garlic, black olives, wild Sicilian oregano and basil cream plant-based

6

extras

- Freshly cut fries from De Goey-Koot with Flemish mayonnaise
- Green salad of romaine lettuce, celery, cucumber, tarragon and olive oil

10.5

desserts

- Σ - Lemon meringue tart made with Sorrento lemons
- Σ - Sticky date cake with caramel sauce and cardamom ice cream plant-based
- Σ - Selection of three cheeses from Lindenhoff Farm with freshly baked bread and quince supplement 5 euro
- Σ - Friandises with coffee | tea | cappuccino

33 | 39

theatre menu: two courses | three courses

- Mushroom soup with coconut, lemongrass, kaffir lime leaf, galangal and spring onion plant-based
- Glazed root vegetables with miso, orange, sage and hazelnut, served with a mash of potato and beetroot plant-based
- Lemon meringue tart made with Sorrento lemons

At Zinderling, we are passionate about sustainable cooking and enjoying local produce. Our dishes are prepared with carefully selected seasonal ingredients from local suppliers, bringing together flavour, quality and nature on your plate.

- Σ Two- or three-course dinner arrangement: choice of main course and desserts. Do you have an allergy or dietary requirement? Our kitchen will of course be happy to accommodate. We are pleased to advise you on a suitable wine or non-alcoholic pairing.