ZINDERING

eet wat er speelt

13.5

starters
- Veal tongue salad with radicchio, lemon mayonnaise, sourdough croutons and parsley
- Crayfish with sushi rice, furikake, chives and horseradish
- Crostini with white asparagus, basil and cherry tomatoes plant-based

9.5

soup
- Peanut soup with coconut, ginger, bean sprouts, corn, allspice, chili, coriander and celery plant-based

24.5

main courses
- Pork cheek with celeriac mousseline, morel sauce and green beans
- Grilled weever fish fillet with pea risotto, Parmesan cheese and green herbs
- Oyster mushrooms with black garlic, cavolo nero, polenta, sesame and grilled pak choi plant-based

15.5

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

37.5

special
- Grilled Simmentaler entrecôte with red wine sauce, seasonal vegetables and fresh fries

6

extras
- Fresh fries from a local with Flemish mayonnaise
- Mixed green salad with radish, Belgian endive and a green herb vinaigrette

desserts
10.5
- Rhubarb and almond clafoutis
- Profiteroles with pastry cream, chocolate and whipped cream
- Friandises with coffee | tea | cappuccino
- Selection of three cheeses from Lindenhoff Farm with freshly baked bread and quince supplement 5 euro

theatremenu: two courses, three courses
33 | 39
- Peanut soup with coconut, ginger, bean sprouts, corn, allspice, chili, coriander and celery plant-based
- Oyster mushrooms with black garlic, cavolo nero, polenta, sesame and grilled pak choi plant-based
- Rhubarb and almond clafoutis

At Zindering, 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.

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.