

eet wat er speelt



ZINDERING

13.5

starters

- Tempura of flower sprouts with romesco sauce and basil plant-based
- Pulled pork with fermented gherkin relish and a steamed bun
- Pan-fried crab cake with pointed cabbage salad and jalapeño tartar sauce

9.5

soup

- Σ - Parsnip soup with porcini mushrooms and rosemary oil plant-based

24.5

main courses

- Σ - Shakshouka with grilled aubergine, silken tofu, Tuscan kale pesto, pumpkin seeds and black chickpeas plant-based
- Σ - Braised wild pheasant with arancini, pheasant roulade and poultry jus
- Σ - Zeeland fish stew with mussels, catch of the day, tomato, garlic and parsley

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
- Mixed salad with chicory, apple, mesclun and green herb dressing plant-based

10.5

desserts

- Σ - Poached pear with vanilla almond cake and mascarpone
- Σ - Toasted sugar bread with cinnamon ice cream and boerenjongens (brandy-soaked raisins)
- Σ - Selection of three farmhouse cheeses from Lindenhoff with freshly baked bread and fig jam supplement 5 euro
- Σ - Friandises with coffee | tea | cappuccino

33 | 39

theatre menu: two courses | three courses

- Parsnip soup with porcini mushrooms and rosemary oil plant-based
- Shakshouka with grilled aubergine, silken tofu, Tuscan kale pesto, pumpkin seeds and black chickpeas plant-based
- Poached pear with vanilla almond cake and mascarpone

Bij Zinderling zijn we fan van duurzaam koken en lokaal genieten. Onze gerechten worden bereid met zorgvuldig geselecteerde seizoensproducten van lokale leveranciers. Zo brengen we smaak, kwaliteit en natuur samen op uw bord.

- Σ 2 of 3 gangen dinerarrangement: keuze uit hoofd- en nagerechten. Allergie of dieetwens? De keuken houdt er uiteraard rekening mee. Een passende wijn of non-alcoholische match, we adviseren graag. Wijnarrangement: € 6.5 per glas. Extra brood € 2.