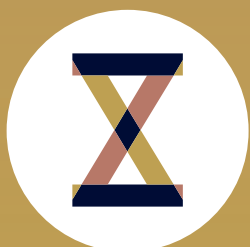


eet wat er speelt



ZINDERING

13.5

starters

- Roasted autumn vegetables with Dutch lupin bean hummus plant-based
- Profiteroles filled with cod liver mousse, house-fermented pickle, and herb salad
- Smoked duck breast with oak leaf lettuce, walnuts, crispy bacon, balsamic dressing, and fresh fig

9.5

soup

- ☒ - Pumpkin soup with lemongrass, lime leaf, and Thai ginger plant-based

main courses

- ☒ - Roasted pointed cabbage with miso marinade, ginger, yellow split peas, plantain, and lemongrass oil plant-based
- ☒ - Grilled red gurnard fillet with charred leek and beurre blanc
- ☒ - Boeuf bourguignon of veal cheek with carrot, pearl onions, and chestnut mushroom

24.5

extras

- Fresh fries from De Goey-Koot with Flemish mayonnaise
- Mixed salad with Belgian endive, apple, mesclun, and a green herb dressing plant-based

10.5

desserts

- ☒ - Chestnut tiramisu with caramelized hazelnuts
- ☒ - White chocolate mousse with sea buckthorn and meringue
- ☒ - Coffee or tea with house-made madeleines and a bonbon
- Selection of three cheeses with freshly baked bread and fig jam Tjam supplement 5 euro

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theatremenu: two courses, three courses

- Pumpkin soup with lemongrass, lime leaf, and Thai ginger plant-based
- Grilled red gurnard fillet with charred leek and beurre blanc
- Chestnut tiramisu with caramelized hazelnuts

At Zinder, 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.

☒ Dinner Menu: Choice of main courses and desserts.

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.