

eet wat er speelt



ZINDERING

13.5

starters

- Salad of green asparagus, basil, sun-dried tomato, crispy corn, and sprouts (plant-based)
- Escabeche of sardines with red bell pepper, Taggiasca olives, capers, and pine nuts
- Freshly baked focaccia with thinly sliced lamb ham, arugula, and fig jam

9.5

soup

- ☒ - Soup made from Dutch white asparagus with crispy potato skins and smoked tofu

24.5

main courses

- ☒ - Fried zucchini flower filled with ricotta, fresh herbs, and baked polenta
- ☒ - Zarzuela of North Sea crab with fried fish, cockles, tomato, bay leaf, and saffron
- ☒ - Skewer of lamb mince with pine nuts, eggplant, and tahini

15.5

monthly special

- ☒ - Sicilian fregola pasta with oregano, tomato, eggplant, black olive, pine nuts, and wild garlic-basil cream

37.5

special

- Grilled ribeye of Simmental beef with salsa verde, muhammara, Italian arugula, and freshly baked fries from De Goey-Koot

6

extras

- Fresh salad of radish, cucumber, tomato, lemon, mint, olive oil and parsley
- Fresh fries from De Goey-Koot with Flemish mayonnaise

10.5

desserts

- ☒ - Pavlova filled with strawberries and pastry cream
- ☒ - Chocolate Nemesis with advocaat (Dutch egg liqueur)
- ☒ - Selection of four cheeses from Lindenhoff farm with freshly baked bread supplement 4 euro
- ☒ - Bonbon and freshly baked madeleine served with coffee | tea | cappuccino

33 | 39

theatremenu: two courses, three courses

- Soup made from Dutch white asparagus with crispy potato skins and smoked tofu
- Fried zucchini flower filled with ricotta, fresh herbs, and baked polenta
- Strawberry tiramisu with lime, mascarpone, and ladyfingers

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.
Wine pairing: €6.5 per glass. Extra bread: €2.