



## ZINDERLING

13.5

### starters

- Tempura of flower sprout with romesco sauce
- Sour veal head cheese with a salad of radicchio, Anchovies, and Croutons
- Cod liver with green herb salsa, pickle, red onion, and sourdough

9.5

### soup

- ☒ - Cream soup of parsnip and root parsley with garlic croutons and fried oyster mushroom <sup>plant based</sup>

24.5

### main courses

- ☒ - Roasted savoy cabbage with tapioca crackers, celeriac, and hazelnut <sup>plant based</sup>
- ☒ - Line-caught haddock fillet, pan-seared, with saffron sauce and pak choi
- ☒ - Braised cheek of Baambrugse pig with gravy, cavolo nero, and endive

15.5

### risotto

- Risotto with chicken broth, celeriac, mushrooms, parmesan cheese, and hazelnut

37.5

### special

- Grilled ribeye of simmental beef with bordelaise sauce, green beans wrapped in bacon, and fresh fries from the Goey-Koot with flemish mayonnaise

6

### extras

- Verse friet van de Goey-Koot met Vlaamse mayonaise
- Groene salade van Romeinse sla, bleekselderij, komkommer en dragon <sup>plantaardig</sup>

10.5

### desserts

- ☒ - Banana cheesecake with crumbled 'stroopwafel' and caramel
- ☒ - White chocolate mousse with sea buckthorn, mascarpone, and meringue
- ☒ - Selection of four cheeses from Lindenhoff Farm with freshly baked bread and fig jam <sup>supplement 5 euro</sup>
- ☒ - Petit fours with coffee | tea | cappuccino

33 | 39

### theatremenu: two courses | three courses

- Cream soup of parsnip and root parsley with garlic croutons and fried oyster mushroom <sup>plant based</sup>
- Roasted savoy cabbage with tapioca crackers, celeriac, and hazelnut <sup>plant based</sup>
- Banana cheesecake with crumbled 'stroopwafel' and caramel

At Zinderling, we believe in the power of sustainability and enjoying local flavors. Our dishes are prepared with seasonal ingredients from Dutch soil, carefully sourced from local suppliers. This way, we bring taste, quality, and nature together on your plate.

- Dinner package: choose from main courses and desserts. Do you have an allergy or dietary preferences? Of course, the kitchen will take it into account. We are happy to assist with a suitable wine.
- ☒ Wine Pairing: € 6.5 per glass. Extra bread € 2
  - ☒ Wijnarrangement: € 6.5 per glas. Extra brood € 2.