

# 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

- ☒ - Charred leek soup with cream, potato, puffed quinoa, hazelnut and za'atar

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 Bordelaise sauce, green beans wrapped in bacon, and fresh fries from De Goey-Koot with Flemish mayonnaise

6

### extras

- Green salad of romaine lettuce, celery, cucumber, and tarragon plant based
- Fresh fries from De Goey-Koot with Flemish mayonnaise

10.5

### desserts

- ☒ - Strawberry tiramisu with lime, mascarpone, and ladyfingers
- ☒ - Chocolate ice cream with croissant crisp and homemade advocaat
- ☒ - Selection of four cheeses from Lindenhoff farm with freshly baked bread supplement 5 euro
- ☒ - Petit fours with coffee | tea | cappuccino

33 | 39

### theatremenu: two courses, three courses

- Charred leek soup with cream, potato, puffed quinoa, hazelnut and za'atar
- 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.