



MIDWINTER

WINTER
MENU

Januari
Februari
Maart



ZINDERLING

13.5

starters

- Dutch buffalo burrata with green apple, elderberry and cucumber
- Pressed veal head terrine with a salad of radicchio, Anchovies and Croutons
- Cod liver with green herb salsa, pickle, red onion and profiteroles

9.5

soup

- ☒ - Turnip greens soup with walnuts, pumpkin seeds, and feta plant-based option available

24.5

main courses

- ☒ - Parsnip, chicory, and walnut tartelette with a sherry vinaigrette plant-based
- ☒ - Grilled red mullet fillet with saffron sauce and green herb fregola
- ☒ - Handmade paprika sausage with a lentil stew of tomato, parsley, and roasted paprika

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 by the Goey-Koot with Flemish mayonnaise

6

extras

- Fresh fries by de Goey-Koot with Flemish mayonnaise
- Green salad with romaine lettuce, celeriac, cucumber and tarragon plant-based

10.5

desserts

- ☒ - Chocolate ice cream with homemade Dutch 'advocaat' and sugared croissant
- ☒ - Banana cheesecake with crumbled stroopwafel and caramel
- ☒ - Selection of four cheeses from Lindenhoff Farm with freshly baked bread and fig jam supplement 5 euro
- ☒ - Petit fours with coffee | tea | cappuccino

33 | 39

theatremenu: two courses | three courses

- Turnip greens soup with walnuts, pumpkin seeds, and feta plant-based option available
- Parsnip, chicory, and walnut tartelette with a sherry vinaigrette plant-based
- Chocolate ice cream with homemade Dutch 'advocaat' and sugared croissant

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.