



## ZINDERING

13.5

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### starters

- Quinoa salad with grilled avocado, chipotle mayonnaise, pomegranate, mint, coriander, roasted pumpkin, and lemon plant based
- *Fritto misto* of fried Dutch squid rings with romesco sauce
- Hot chicken salad with madame-jeanette pepper, allspice, pickled okra, cucumber, and red onion

9.5

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### soup

- ☒ - Corn chowder: corn soup with avocado, tortilla chips, tomato, cheddar, and sour cream

24.5

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### main courses

- ☒ - BBQ oyster mushrooms with black garlic, cornbread, roasted pumpkin and watercress
- ☒ - *Chicken and waffles*: fried chicken thigh on a Belgian waffle with maple syrup, bacon, homemade pickles and watercress
- ☒ - Pan-fried halibut fillet with lemon pepper, black olive, tomato, capers, and parsley

15.5

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### risotto

- Risotto with sautéed chanterelles and shaved truffle pecorino cheese

37.5

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### special

- Grilled rib-eye steak from organic butcher Gerrit Takke with bordelaise sauce, green beans wrapped in bacon, and seasonal mushrooms

### extras

- Mixed salad with seasonal greens and herb dressing plant based
- Fresh fries from De Goey-Koot with Flemish mayonnaise

10.5

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### desserts

- ☒ - Chocolate brownie with walnuts served with whipped cream
- ☒ - Caramelized Kaiserschmarrn with damson compote
- ☒ - Selection of four cheeses with freshly baked bread and fig jam supplement 5 euro
- ☒ - Friandises with coffee | tea | cappuccino

33 | 39

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### theatremenu: two courses, three courses

- *Corn chowder*: corn soup with avocado, tortilla chips, tomato, cheddar, and sour cream
- BBQ oyster mushrooms with black garlic, cornbread, roasted pumpkin, and watercress
- Chocolate brownie with walnuts served with whipped cream

- ☒ **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