

ZAAN THEATER RESTAURANT

MENU

OCTOBER

THREE-COURSE €38,50

TWO-COURSE €33,50

STARTER

Potato-truffle soup with crispy potato bits, crème fraîche, and parsley oil

Recommended wine: Cliches Chardonnay

MAIN COURSE

Vegetarian

Pumpkin steak with oriental herb glaze, caramelized carrots, cauliflower cream, and seasonal vegetables

Recommended wine: Cliches Merlot

Fish

Redfish with saffron-Hollandaise, parsnip cream, and seasonal vegetables

Recommended wine: Waldschütz Gruner Veltliner

Meat

Slow-cooked farm hen with green herbs, creamy chicken jus, and seasonal vegetables

Recommended wine: Monte Acuro Rioja Viura

DESSERT

Classic crème brûlée with a twist, cashew crumble, and pistachio ice cream

Recommended glass: Pedro Ximenez / Irish Coffee

SIDES

Bread with dips	€2,75 pp
Fries with Zaanse mayonnaise	€4,75
Seasonal garnish	€4,75

WINES

3-COURSE WINE ARRANGEMENT

Matching wines to complete your dinner

BOB-ARRANGEMENT

If you are driving, ask about our BOB arrangement with matching wines in half-filled glasses

WE WOULD LOVE TO HEAR ABOUT YOUR EXPERIENCE

Did you enjoy your meal? We'd love to hear your thoughts! Leave us a review on Google. Simply scan the QR code and share your experience. Thank you!

