

ZAAAN THEATER RESTAURANT

MENU

NOVEMBER

THREE-COURSE €38,50

TWO-COURSE €33,50

STARTER

Mushroom broth with ravioli, filled with truffle, mushrooms, and roasted chive oil

Recommended wine: Guirlande Pinot Noir

MAIN COURSE

Vegetarian

Grilled pointed cabbage from the oven with Vadouvan spices, beurre noisette, black olive crumble, carrot cream, and seasonal vegetables

Recommended wine: Sera Verdejo

Fish

Two preparations of salmon, tagliatelle, roasted garlic beurre blanc, and seasonal vegetables

Recommended wine: Cliches Chardonnay

Meat

Beef stew slowly braised in autumn spices and red wine, pumpkin cream, and oven-roasted seasonal vegetables

Recommended wine: Barone d'Albuis Nero d'Avola

DESSERT

Bread and butter pudding with cinnamon ice cream and red fruit compote

Recommended glass: Edulis Altanza Rioja Crianza / glass of Licor 43

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!

