

ZAAAN THEATER RESTAURANT

MENU

SEPTEMBER

THREE-COURSE €38,50

TWO-COURSE €33,50

STARTER

Salad of grilled vegetables, burrata, basil oil, and bread crouton

Recommended wine: Monte Acuro Rioja Viura

MAIN COURSE

Vegetarian

Sweet potato tart with miso, cashew crumble, and oven-baked feta, with herb emulsion and seasonal vegetables

Recommended wine: Guirlande Pinot Noir

Fish

Sea bass fillet with wild garlic, white wine sauce, Jerusalem artichoke cream, and seasonal vegetables

Recommended wine: Cliches Chardonnay

Meat

Beef bavette, smoked sweet potato cream, rich pepper sauce, and seasonal vegetables

Recommended wine: Barone d'Albuis Nero d'Avola

DESSERT

Cherry-Amaretto tiramisu with fig leaf oil, chocolate crumble, and a scoop of ice cream

Recommended glass: Cliches Merlot / glas Amaretto

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!

