



ZINC

ZINC – Le Bon Moment

ZINC is niet zomaar een restaurant, maar een plek waar smaken samenkomen
en momenten worden gecreëerd. ZINC is meer dan dineren
— het is een ervaring —

Hier draait het niet alleen om een goed gangen diner, maar om de magie van samenzijn.
Een tafel vol smakvolle finger foods, een perfect glas wijn, en gesprekken die tot laat in de avond
blijven hangen. Of je nu proost met vrienden, een bijzondere dag afsluit
met je geliefde of simpelweg geniet van het nu
— bij ZINC draait alles om dat ene moment —

Wat ZINC echt uniek maakt, is onze self-exploring wine-bar. Een speelse en vernieuwende manier
om zelf de perfecte wijn te ontdekken. Proef op je eigen tempo, experimenteer met smaken
en vind de wijn die bij jouw moment past. Van volle rode wijnen tot frisse witte
en verrassende blends
— jij hebt de vrijheid om jouw wijnervaring te creëren —

Kom binnen. Neem plaats. Ontdek. Geniet.

ZINC – Proef het moment.

Lunch menu's

Included Sourdough Bread with Salted Guerande Butter

If you choose cheese instead of sweet dessert,
we charge a supplement of 7 euros

Early Bird
Lunch menu
Order Before 12.30

€ 5,- Discount

2 - course menu ~ 38

Starter + Main

Or

Main + Dessert or Cheese

3 - course menu ~ 48

Starter / Main / Dessert

+5

Or

Starter / Intermediate / Main

4 - course menu ~ 60

Starter / Intermediate / Main / Dessert

+5

Or

Starter / Intermediate / Intermediate / Main



ZINC

A Nice Moment For Lunch

(Daily available till 16.30)

Toast & Bread

Choose between 1 or 2 slices

	1 slice	2 slice
Beef Croquettes	10	16
Shrimp Croquettes	12	18
Schnitzel Japanese Style	12	18
'Roots' Smoked Salmon	12	18
Tuna Nicoise Melt	11	17
Steak Cannibale	12	18

Lunch Plateau for 2

Bread Basket & Board 'Zinc' 24.5

Charcuterie | Cheeses | Salad

Burgers

Pumpkin Burger 20

Little Gem | Avocado | Relisch | Chips

Zinc Livar Burger 

Cheese | Egg | Relisch | Chips

20—
ZINC

Soups

Soup of the day 9

Bell Pepper Soup 9

Bouillabaisse 24

Salad

Beef | Salad | Nuts 18

Cherry | Chicory | Chili

'Roots' Smoked Salmon 16.5

Apple | Herbs

Greek Watermelon Salad 17.5

Bread

Served with Salted Guerande butter

Sourdough Bread ~ 6

Toasted Brioche ~ 7

Bites To Share



Wrap Feta ~ 9

Date | Walnut | Basil

Mushroom Parfait ~ 10

Toast

Roasted Cabbage ~ 14

Oyster cru 2pcs ~ 10

Shallot vinegar | Soy Sauce

Oyster Special 2pcs ~ 12

Gin tonic granite

Eggplant ~ 10

Hummus | Za'atar | Lemon

Roots Smoked Salmon ~ 16

Herbs Salad | Brioche | Lime

Wagyu Dumplings ~ 16

Teriyaki | Sesame | Radish

Duck liver Pate ~ 24

Brioche | Figs | Shallot

Livar Pork Ambassador

Livar Pork: Limburgian Pork, Free Range & Sustainable. Rich of Flavor, Tender Texture.

Enjoy our Livar bites, crafted to showcase the best of Livar

Livar Prosciutto Monastero ~ 16

60gr | Walnut | Olive | Pickles

Livar Charcuterie ~ 18

3x 40gr Livar | Walnut | Olive | Pickles

Pork Belly Bites ~ 14

Pickles

Classic moments

Cold / Hot Starters

Beef Tataki | Pickels | Spring Onion ~ 23

Marbre Livar | Porkbelly | Ponzu | Duck Liver ~ 26



Gamba Rosso 2x | Tomato | Basil | Bisque ~ 30

Green Asparagus | Nori | Rouleaux | Celery ~ 20

Mozaik Seabass | Green Tabasco | Gazpacho ~ 24

Artichoke "Barigoule a la Zinc ~ 20 / 28

Starter of the Menu ~ 20

Lobster Salad | Tomato | Dragon | Melon ~ 28

Bread

Served with Salted Guerande butter

Sourdough Bread ~ 6

Toasted Brioche ~ 7

Classic moments

Mains

Cod Spinache Eel "Poor People" Caviar	32
Poulet 'Jaune' 3 Preparations Polenta Truffle	28
Canner "Thermidor" Spinache Tomato	40
Artichoke "Barigoule" Egg Patato Salmon or Livar	20 / 28
Livar Pork 3 Preparations Violet Mustard Carrot	30
Tournedos "Rossini" Duck Liver Brioche Spinach Madeira (Whitout Duck Liver - €5)	46
Pasta of the Day	24
Main of the Day	Daily Price
Catch of the day	Daily Price

Sides

French Fries Mayonaise	6
Loaded Fries Chili BBQ Mayonaise Parmesan	8
Tomato Burrata	10
Pasta Aglio e Olio	7.5
Brocolinni 'Asian Style'	7.5
Green Asparagus	10
Creamy Spinach	7.5

Bread

Served with Salted Guernsey butter

Sourdough Bread ~ 6
Toasted Brioche ~ 7

Main to Share

72

Veal Rack, Stew & Croquette

Gravy | Bell Pepper Sauce

incl 2 sides (Expected preparation time 30 - 45 minutes)

Classic moments

Sweets & Cheese

Apricote | Vanilla | Chocolate ~ 14

Blackberries | Buttermilk | Merenque ~ 14

Sweet of the Day ~ 13

Munster Cheese | Duck Liver | Radish ~ 26

Cheese 5 pieces ~ 20

Special Coffees ~ 10.5

French Coffee

Irish Coffee

Italian Coffee

Coffee Affogato

Spanisch Coffee

Kahlua

Coffee Le bon moment

Dutch Coffee

Coffee - Zinc licor - Friandise



Diner menu's

Included Sourdough Bread with Salted Guernsey Butter

3 course menu ~ 50

Starter/ Intermediate / Main +5

Or

Starter / Main / Dessert

4 course menu ~ 60

Starter/ Intermediate / Main / Dessert

Or

Starter / Intermediate / Intermediate / Main +5

Zinc Le Bon Moment ~ 78

5 Bites

and

5 - Course Menu

6 - course menu with cheese dish or cheese
platter + € 15

If you choose cheese instead of sweet dessert,
we charge a supplement of € 7





Le Bon Moment