

# Our Menu

Z SOM

Welcome snacks

## **Snow Crab**

Romanesco | Fermented Asparagus | Daikon | Kombu

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## **Oyster Mushroom**

Fermented Potato Cream | Buckwheat | Charcoal Oil | Winter truffle

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## **Wild Prawn**

Tomato | Avocado | Cilantro Granita | Caviar

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## **Scallop**

Bouillabaisse Sauce | Radish | Coconut | Cockles | Kale Tempura

or

## **Pigeon Royal**

Chimichurri | Black beer jus | Roasted apple

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## **White buffalo cheese**

Sauternes Gel | Rolled Oats | Ajo negro | Pear sorbet

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## **Caramelized white chocolate**

Hazelnut | Orange | Tangerine | Thyme

Sweet surprises

## Menu price

7 Courses	109
6 Courses	94
4 Courses (Wednesday+Thursday) (without Prawn & Cheese)	79

## Winepairing

7 Courses	69
6 Courses	59
4 Courses	39

**Sourdough bread & butter mousse 3**

Cover charge: 3,5 Euro

We also offer a vegetarian alternative for our menus. Please inform us about allergies.

Prices in EURO incl. VAT.