

# Our Menu

Z SOM

Welcome snacks

## **White Asparagus**

Rhubarb | Tonka bean | Confit egg yolk | Kohlrabi

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## **Oyster Mushroom**

Fermented Potato Cream | Buckwheat | Charcoal Oil | Winter truffle

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## **Wild Prawn**

Green Peas | Sesame | Chile Amarillo | Passionfruit

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## **Meagre Fish**

Salicornia | Seaweed Adobo | Tomatillo | Hoja Santa

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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## **Strawberries**

Lavender | Coconut | Mint

Sweet surprises

## Menu Price

7 Course	109
6 Courses	94
4 Courses (Wednesday & Thursday)	79

## Winepairing

7 Courses	74
6 Courses	64
4 Courses	44

**Sourdough Bread & homemade spread 4**

**Cover charge: 3,5 Euro**

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

Prices in EURO incl. VAT.