

# Our Menu

Z SOM

Welcome snacks

## Herbs Raviol

Chanterelle | King Oyster Mushroom | Koji Ajo Blanco

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## Cured Scallop

Granny Smith | Ginger | Mussel-Emulsion | Spirulina

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## Corn Textures

Corn | Huitlacoche | Olives | Salprietá | Thai Basil

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## Norwegian Cod

Jerusalem Artichoke | Sorrel | Wild Rice | Torrontés

or

## Mangalitza

Black Beans | Jalapeño | Lulo | Shiso

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## White Buffalo Cheese

Rolled Oats | Sauternes Gel | Ajo Negro | Pear

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## Belvedere-Honey Ice-cream

Almond | Peach | Kumquat | Dark Chocolate

Sweet surprises

	Menu Price	Wine Pairing	Alcohol-free Pairing
7 Courses	119	74	66
6 Courses	104	64	56
4 Courses (Wednesday + Thursday) Without Scallop + Cheese	89	44	38

Cover charge: 4 Euro

Wir bieten auch vegetarische Alternativen für unsere Menüs. Bitte informieren Sie uns über Allergien.  
Preise in EURO inkl. MwSt.