

# Our Menu

Z SOM

Welcome snacks

## **Huitlacoche Dobladitas**

Cabbage | Chard | Beetroot | Sunflower Seeds

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## **Cured Scallop**

Granny Smith | Ginger | All i pebre Cream | Spirulina

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## **Mussels**

Mashua | Whey | Queso fresco | Smoked Mussle Mayo

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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	79	69
6 Courses	104	69	59

**Cover charge: 4 Euro**

Wir bieten auch vegetarische Alternativen für unsere Menüs. Bitte informieren Sie uns über Allergien.

Preise in EURO inkl. MwSt.