

Our Menu

Z SOM

Huitlacoche Dobladitas

Cabbage | Chard | Beetroot | Sunflower Seeds

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Cured Scallop

Granny Smith | Ginger | Pickled Pumpkin | Spirulina

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Oyster Mushroom

Fermented Potato | Buckwheat | Charcoal-Oil | Truffle

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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

	Menu Price	Wine Pairing	Alcohol-free Pairing
8 Courses	129	89	79
7 Courses	119	79	69

Cover charge: 4 Euro

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

Preise in EURO inkl. MwSt.