

zarza

ZITA

Coquille St Jacques, sour cream, celeriac, truffle

Codfish, parsley, lardo, crab juice

Goose liver, chicory, lamb's lettuce (*)

Pigeon from Anjou, parsnip, artichoke, candied potato

Cheese selection « Van Tricht » (*)

"Pure chocolate", blue berry & violet cotton candy

4-course (without*): 58,00 euro

5-course (with*): 65,00 euro

6-course(with cheese): 75,00 euro

4, 5, 6 matching wines: 24,00 – 30,00 – 36,00 euro

4, 5, 6 matching beers: 19,00 – 22,00 – 25,00 euro

Vegetarian 4-course: 57,00 euro

Vegetarian 5-course: 64,00 euro

Information around allergies, please ask our server.

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STARTERS

Coquille St Jacques, sour cream, celeriac, truffle	€24,50
Hand carved beef from Piemonte	€21,00
Goose liver, chicory, lamb's lettuce	€26,00
Pasta couscous, beetroot, fine herbs	€19,00
Cauliflower, poached egg	€19,00
Supplement truffle	5.00

We are pleased to inform you that the choice be limited to 4 dishes per table.

Your server is happy to inform you about allergies.

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MAIN

The Sea

Red gurnard, open ravioli, garden herbs 29,00

Codfish, parsley, lardo, crab juice 26,00

The Country

Entrecote Uruguay, shallot, "new potato" 30,00

Pigeon, carrot, sprouts 32,00

Pure Vegetables

Risotto of celeriac, green herbs 22,00

Supplement truffle 5.00

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DESSERTS

"Pure chocolate", blue berry & violet cotton candy 11,80

Dame blanche à la minute 10,80

Caramelized apple, cinnamon ice cream 11,80

Cheese selection « Van Tricht » 13.80