

*zarza*

## MENU

Hamashi, avocado, dashi

Lotte, lemon thyme, pointed cabbage

Langoustine, carrot, curry

*Suppl Caviar "Belgian Caviar" 10 gr / €23.00*

Anjou pigeon, aubergine, Bordelaise

Cheese board according to market supply "Van Elsen"

Mango, sea buckthorn, jasmine rice

*5-course : €87,00*

*6-course with cheese : €99,50*

*Supplement cheese instead of dessert : €10,00*

*Matching wine per course (not for dessert/cheese): €9,50*

*Wine for dessert / cheese: from €10.50*

*custom drinks 0% €9.00*

*Information around allergies, kindly ask our waiter*

*Menus are served per table*