

zarza

MENU

Hand-peeled grey shrimps, asparagus, Ponzu

Sea bass, cauliflower, pea

Farm chicken, morel, crispy chicken skin (*)

Lamb, eggplant, green asparagus

Cheese selection « Van Tricht » (*)

« Banana », caramelized nuts, white chocolate

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

Wagyu Carpaccio, artichoke, Norway lobster	€25,50
Salmon "Gravad lax", dill	€24,00
White asparagus, poached egg, parsley	€22,00
Burrata, avocado, cucumber	€19,00

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, green asparagus 29,00

Sea bass, pea, cauliflower 27,00

The Country

Entrecote USA Prime Hilton Beef, shallot, crispy potato 37,00

Pigeon, carrot juice, cabbage 36,00

Pure Vegetables

Risotto with seasonal vegetables 22,00

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DESSERTS

« Banana », caramelized nuts, white chocolate	11,80
Dame blanche à la minute	10,80
Sabayon, cherry beer, red fruit	11,80
Cheese selection « Van Tricht »	13.80