

zarza

MENU

Cod, Sanbai & algae

King crab, herb butter, roasted tomato

Ravioli, porcini mushrooms, autumn truffle (*)

Partridge, kale & celeriac

Cheese selection « Van Elsen » (*)

Raspberry, Tonka & dark chocolate

4-course (without*): 59,00 euro

5-course (with*): 69,00 euro

6-course(with cheese): 79,00 euro

4, 5, 6 matching wines: 28,00 – 35,00 – 42,00 euro

Information around allergies, please ask our server.

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STARTERS

The Sea

Smoked eel, streaky & potato muslin €22,00

2 x Norway lobster €25,00

The Country

Plate of charcuterie €23,50

Pure Vegetables

Poached egg, cauliflower €17,50

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

Brill fillet, leek, herb butter €30,00

Sole meunière, seasonal garnish €35,00

The Country

Australian Black Angus, lettuce heart, crispy potato, bordelaise sauce €37,50

Partridge, foie gras, kale €36,00

Pure Vegetables

Ravioli, forest mushrooms €21,00

Autumn truffle: € 5.00

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DESSERTS

Raspberry, Tonka & dark chocolate €11,80

Dame blanche à la minute €11,80

Pear "Marie Brizard", vanilla ice cream €11,80

Cheese selection « Van Elsen » €13.80