

“LIZZ Spring Romance”

Sugar Snap & Avocado <i>Crème fraîche - Lemon - Jalapeño</i>	4 - 7
Arapaima & Sakura <i>Peas - Strawberry - Shisho</i>	4 - 7
Monkfish & Anchovies <i>Ajo Blanco - Physalis - Piment</i>	5 - 7
Spinach & Truffle <i>Black Radish - Blackberry - Nigella</i>	6 - 7
Tenderloin & Foie Gras <i>Eggplant - Gojiberry - Tausi</i>	4 - 7
Cheese Bar <i>You - Are - Invited</i>	7 - 7
Souffle <i>Burrata - Peach - Matcha</i>	4 - 7

4 Courses 85
5 Courses 100
6 Courses 120
7 Courses 140

Dear guests, we charge a service supplement of €10.00 per person for your aperitif bites, bread and unlimited table water

From 6 people we ask you to choose from one of the menus
All our dishes are prepared in the same kitchen, which means that every dish may contain traces of allergens

“À la Carte”

Starter

Sugar Snap & Avocado 25
*Crème fraîche - **Lemon** - Jalapeño*

Veal Sweetbreads & Cecina de Leon 45
*Almond - **Apricot** - Vadouvan*

Langoustine & Sea urchin 55
*Tomberrie - **Melon** - Tandoori*

Main Course

Eggplant & King Oyster 45
Macadamia - Banana - Mole

Monkfish & Anchovies 60
*Ajo Blanco - **Physalis** - Piment*

Kagoshima Wagyu A5 & Truffle 100
*Okra - **Umeboshi** - Wasabi*

Dessert

Lemon “WSHS” 20
*Chocolate - **Raspberry** - Basil*

Soufflé 25
*Pecan - **Ponzu** - Chai*

Cheese Bar 15/25
*You - **Are** - Invited*

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“LIZZ Favourites”

Langoustine & Sea Urchin
Tomberric - Melon - Tandoori

Veal Sweetbread & Cecina de Leon
Almond - Apricot - Vadouvan

Kagoshima Wagyu A5 & Truffle
Okra - Umeboshi - Wasabi

Soufflé
Pecan - Ponzu - Chai

4 Courses 160

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“LIZZ Vegetarian Menu”

Sugar Snap & Avocado <i>Crème fraîche - Lemon - Jalapeño</i>	4 - 7
Aspergus & Edamame <i>Peas - Mango - Basil</i>	4 - 7
Tomato & Tom Ka Kai <i>Shimeij - Coconut - Aleppo</i>	5 - 7
Spinach & Truffle <i>Black radish - Blackberry - Nigella</i>	6 - 7
Eggplant & King Oyster <i>Macadamia - Banana - Mole</i>	4 - 7
Cheese bar <i>You - Are - Invited</i>	7 - 7
Soufflé <i>Burrata - Peach - Matcha</i>	4 - 7

4 Courses	85
5 Courses	100
6 Courses	120
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