'LIZZ Summer Romance'

Arapaima & Sakura	4-6
Peas – Strawberry – Shisho	
(Supplement Imperial Caviar +25)	
Monkfish & Anchovies	4 - 6
Ajo Blanco - Physalis - Piment	
Veal Sweetbread & Cecina de Leon	5 - 6
White Beans - Apricot - Vadouvan	
Tenderloin & Foie Grass	4 - 6
Eggplant - Gojiberry - Tausi	
(Supplement Kagoshima Wagyu A5 +45)	
Cheese Bar	6 - 6
You – Are – Invited	
(Supplement instead of dessert +15)	
Lemon 'WSHS'	4-6
Chocolate - Raspberry - Basil	

4 Courses 85 5 Courses 100 6 Courses 120

Dear guests, we charge a service supplement of ${\bf \ensuremath{\in}10.00}$ per person for your aperitif bites, bread and unlimited table water

All our dishes are prepared in the same kitchen, which means that every dish may contain traces of allergens

LIZZ Vegetarian Menu

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

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⁴ Courses 85

⁵ Courses 100

⁶ Courses 120

⁷ Courses 140

"Casual LIZZ"

Yellowfin Tuna XO Tomato **- Passion Fruit -** Pink pepper

Risotto & Truffle Marigold **- Jasmin fruit -** Oregano

Lemon "WSHS" Chocolate **- Raspberry -** Basil

3 Courses 59

3 Courses 95

including 3 glasses wine pairing

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