

## 'LIZZ Summer Romance'

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

4 Courses 85

5 Courses 100

6 Courses 120

Dear guests, we charge a service supplement of €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 <i>Crème fraîche - <b>Lemon</b> - Jalapeño</i>	4 - 7
Aspergus & Edamame <i>Peas - <b>Mango</b> - Basil</i>	4 - 7
Tomato & Tom Ka Kai <i>Shimeji - <b>Coconut</b> - Aleppo</i>	5 - 7
Spinach & Truffle <i>Black radish - <b>Blackberry</b> - Nigella</i>	6 - 7
Eggplant & King Oyster <i>Macadamia - <b>Banana</b> - Mole</i>	4 - 7
Cheese bar <i>You - <b>Are</b> - Invited</i>	7 - 7
Soufflé <i>Burrata - <b>Peach</b> - Matcha</i>	4 - 7

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5 Courses	100
6 Courses	120
7 Courses	140

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