

MENU ESSENZ

SEA BASS

CUCUMBER / COCONUT

PLAICE

BROCCOLI / NORTH SEA SHRIMP SAUCE

**LOBSTER

GREEN PEAS / VERBENA

GUINEA FOWL

ARTICHOKE / CHANTERELLE

STRAWBERRY

LIME / VANILLA

FROM 5 PEOPLE WE ASK YOU TO CHOOSE OUR MENU

MENU ESSENZ	69/ **89
MENU VEGGI-ESSENZ	62/ **82
SUITABLE WINE	30/ **39

APPROPRIATE WINES ARE SERVED UP TO THE MAIN COURSE

LUNCH MENU

39

IF YOU HAVE QUESTIONS ABOUT ALLERGENS, YOU CAN ASK THEM

MENU VEGGI-ESSENZ

TOMATO

SESAME / PONZU

ARTICHOKE

CHANTERELLE / OLIVE

**SUMMER TRUFFLE

ROCKET SALAD / ARBORIO RICE

ASPARAGUS

GREEN PEAS / FARM-FRESH EGG

STRAWBERRY

LIME / VANILLA

FROM 5 PEOPLE WE ASK YOU TO CHOOSE OUR MENU

MENU VEGGI-ESSENZ 62 / **82

APPROPRIATE WINES 30 / **39

APPROPRIATE WINES ARE SERVED UP TO THE MAIN COURSE

LUNCH MENU

39

IF YOU HAVE QUESTIONS ABOUT ALLERGENS, YOU CAN ASK THEM

STARTERS

SEA BASS / CUCUMBER / COCONUT	27
LOBSTER / PEAS / VERBENA	32
TOMATO / SESAME / PONZU	23

MAIN DISHES

GUINEA FOWL / ARTICHOKE / CHANTERELLE	38
WAGYU / RATTE POTATO / CHANTERELLE	69
PLAICE / BROCCOLI / NORTH SEA PRAWN JUS	37
ASPARAGUS / SWEET PEAS / FREE-RANGE EGG	32

DESSERTS

DAME BLANCHE	16
STRAWBERRY / LIME / VANILLA	14
ICED COFFEE	15
CHEESE SELECTION	16