

# SUN

BY ZARZO

## STARTER

SALAD ROYAL	29	FLAMMKUCHEN	20
LOBSTER, SCALLOPS, GOOSELIVER, SCAMPI, TRUFFLE		TRUFFLE, TENDERLOIN- CARPACCIO,	
CARPACCIO OCTOPUS	16	STEAK TARTARE	17
RADISH, TOMBERRY		POACHED FREE-RANGE EGG	
LOBSTERSOUP	12*/24	FRIED DUCK'S LIVER	17
TOAST, ROUILLE		RHUBARB, PUMPKINSEEDS	
CRUDITÉ	16	AVOCADO 'FABERGÉ'	16
SEASONAL VEGETABLES, ANSJOVIESDRESSING TARRAGONDRESSING		POACHED EGG, WAKAME, WASABI	
TOMATO & BURRATA			16
BASIL, PEDRO XIMÉNEZ			

## MENU

LUNCH	
2 COURSE MENU	30
3 COURSE MENU	39
4 COURSE MENU	48
DINER	
4 COURSE MENU	48
+SUPPLEMENT CHEESE INSTEAD OF DESSERT	6

\* PRICES FOR A SMALL PORTION \*

QUESTIONS ABOUT ALLERGIES OR DIETARY REQUIREMENTS?  
ASK OUR SERVICE TEAM.

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## MAIN

SOLE À LA MEUNIÈRE	45	WILD PIGEON	36
FRIES, BUTTER LETTUCE		BETROOT, CHERRY, SUGAR- SNAPS	
TUNA À LA SICILIANA	32	TENDERLOIN	26*/36
ARTICHOKES, PUFFED TOMATO, OLIVES, KAPERS		FRIES, PEPPERSAUCE OR BEARNAISESAUCE + FRIED DUCK'S LIVER	7
LOBSTER THERMIDOR	25*/49	SPRING CHICKEN	32
PASTA AGLIO E OLIO		BONNE FEMME, LEMON-THYMESAUCE	
		RAVIOLI	23
		SPINACH, RICOTTA + SUPPLEMENT TRUFFLE	7

## SPECIAL

SEABASS IN SALTCRUST  
CÔTE À L'OS  
DAILY PRICE

## SIDES

BUTTER LETTUCE	5	FRIES	5
BBQ ARTICHOKE	6	RATATOUILLE	5
PASTA AGLIO E OLIO	6	BBQ BEETROOT	6

## DESSERT

TARTE TATIN	10	CAFÉ GLACÉ	10
'HOMMAGE PAUL BOCUSE' VANILLA ICE		KAHLÚA, COFFEE, VANILLA	
ÎLE FLOTTANTE	10	SCOOP OF ICECREAM	5
RASPBERRY, CARAMEL		DIFFERENT FLAVORS	

CHEESE	15
RAISINBREAD, FIG	