

# Menu

## — S T A R T E R S —

GARDEN TOMATO SALAD  
salty tomato water, herbal vinaigrette

335,-

TUNA TARTAR  
ponzu, mango, nori

395,-

BEEF TARTAR  
enoki emulsion, shitake, shokupan

375,-

## — S O U P S —

CHILLED PEPPER AND STRAWBERRY GAZPACHO  
basil oil, dried strawberries, roasted garlic

245,-

VEAL CONSOMMÉ WITH ASPARAGUS  
pine oil, yolk mousse, caramel miso

185,-

## — S A L A D S —

NICOISE SALAD  
grilled tuna

490,-

CESARE CARDINI SALAD

335,-

## — M A I N C O U R S E S —

GRILLED ARTICHOOKES  
wild broccoli, mini tomatoes, truffles, citrus beurre blanc

395,-

GRILLED SEA BASS  
roasted olives, herbs, zucchini, vin blanc sauce

725,-

GRILLED BEEF STEAK  
eggplant caviar, blond miso, pinot noir sauce, vegetable salad

995,-

## — D E S S E R T S —

VALHRONA ORIADO CHOCOLATE MOUSSE  
crème anglaise, currant aigre doux, sorrel

245,-

RASPBERRY SORBET  
beetroot, oolong mousse, 50-year-old balsamic

245,-

SORBETS AND ICE CREAM

95,-

*Zefin Restaurant* BY STONES

Kuvér / Couvert 30,-