

# DINNER

menu

## CHEF'S MENU

Be surprised by the chef's menu!  
Tailored to your dietary preferences

3-course chef's menu	45
4-course chef's menu	55

## ZOCHER SPECIALS

Trying something different? Our chef has created a selection of dishes that are absolutely worth the try!

Watermelon Tataki	18
feta - ponzu - leek	
Tomato Terrine	18
wasabi - ice cream - balsamic vinegar	
Scallops	20
yuzu miso - crispy pork - pumpkin	
Boneless Confit Ribs	20
oriental sauce - eel - deep-fried sauerkraut	
Duck Rossini	34
foie gras - brioche - mushrooms - red wine jus	

## SALADS

Classic Caesar	18
parmesan - egg - croutons - anchovy - chicken - romaine	
Salmon	18
yuzu miso - apple - mushroom - pickled cucumber - mesclun	
Burrata	18
figs - fennel - carrot - mustard seeds	

## SIDES

Frites with Mayonnaise	6
+ Parmesan and Truffle Mayonnaise	+2
Green Salad	6
Seasonal Vegetables	7

## STARTERS

Oven-Baked Cornbread	8
butter - olive oil - salt	
French Onion Soup	10
with gratinated cheese	
Soup of the Day	10
with complementary sides	
Steak Tartare	17
smoked paprika - 64 degrees egg - mushroom - shallot	
Tomato Tarte Tatin	17
burrata - almond - onion - rocket	
Celeriac	14
carrot - figs - apple - yuzu miso	
Tuna Tartare	17
burrata - avocado - spring onion - red pepper - coriander	

CHEF'S FAVOURITE!

## MAIN COURSE

Steak Frites	27
180 gram beef - red wine jus - salad - fries	
Zocher Burger	25
beef - italian bun - onion stewed in our own Zocher Blonde Beer - cheese - bacon - spicy mayonnaise - fries also available as vegetarian option with oyster mushroom	
Entrecote	34
200 grams dual purpose beef - parsnip puree - gratin - seasonal vegetables - beurre café de Paris	
Catch of the Day	daily rate
with its favourite garnish	
Fish and Chips	25
pickled cucumber - sauce ravigote - fries	
Ravioli	25
fennel - black garlic beurre blanc - sage	

BAR & KITCHEN

ZOCHER

In our kitchen, we work with allergenes. Do you have a food allergy? Please let us know