

## STARTERS

TUNA TARTAR seaweed salat with herbs / A C F E H D	13,00
BABY SPINACH SALAD with miso truffle vinaigrette - VEGETARIAN / A D F E G	9,00
PRAWNS IN FILO PASTRY with chilli mayonnaise & coriander / A B C F	12,00
HAMACHI SASHIMI with chilli and coriander / A D F H	17,00
TURKEY SOUP with chilli, lemongrass, ginger, coriander & kafir / A G F L	6,00
CLASSIC MISO SOUP with algae, Tofu, king prawns, sesame and coriander / A B D F D R	7,00
CHICKEN SKEWERS à la Yakitori with sesame / A E F	9,00
CRISPY DUCK SALAD with lettuce hearts, arugula & pomegranate / L	12,00
CEVICE FROM DAILY FISH with pomegranates, avocado, onion and mango / D H M O	15,00
BEEFSASHIMI in ponzu sauce with avocado and peperoni / F H M	21,00

## SUSHI – SASHIMI

CALIFORNIA ROLL king crab, cucumber, avocado & tobiko / B C D F G	17,00
EBI – TEN ROLL tempura prawns, avocado, salmon & eel flambéed / A B D F	16,00
SPICY TUNA ROLL tuna, avocado & chilli mayonnaise / A D F	15,00
YASAI ROLL vegetables fresh from the market - VEGETARIAN / A F E H	8,00
SALMON LOVERS Salmon, smoked salmon, avocado, cream cheese & keta caviar / D G	12,00
KANI ROLL soft shell crab, avocado, chives & yuzu tobiko / A B D F	19,00
HOT LUCY ROLL tuna, salmon, shrimp, avocado, asparagus & mint / A F D E	16,00
YUTAKA ROLL salmon, tuna, wasabi, tempura, nori, WITHOUT RICE / A D F H	17,00
TUNA SASHIMI / B	16,00
SALMON SASHIMI / B	12,00
SASHIMI MORIAWASE 18 PIECES fish of the daily market / A F D B	32,00
SUSHI MORIAWASE 24 PIECES hosomaki, uramaki, nigiri & sashimi / A F E H	34,00

*Lucy Wang*<sup>TM</sup>  
ZHERO HOTEL GROUP™

BAR • CAFÉ • BRASSERIE & SUSHI

## MAIN DISHES

SALMONTERIYAKI WITH BROCCOLIRISONI / A C D F G	23,00
PEPPER STEAK OF TUNA WITH RED MISO SAUCE & TOMATOES / D F G L	28,00
CLASSIC MISO BLACK COD WITH SPRING ROLLS / A C D F	36,00
ROASTED SCALLOPS WITH EDAMAME PUREE, BEURRE ROUGE & PASPER SEAWEED / D E F G	22,00
ROASTED FARMERS´ DUCK WITH KIMCHI CABBAGE, DUCK JUS & MANGO MAYONNAISE / C E F M	26,00
ELSÄSSER FLAMMKUCHEN WITH BACON, LEEK & TRUFFLE / A C G	24,00
ROASTED RIB – EYE RIB EYE WAFUSTEAK 250GR WITH VEGETABLES / A E F	31,00
ROASTED FOIE GRAS WITH FRENCH FRIES, FRIED EGG & BLACK TRUFFLE SAUCE / A C G	28,00
US BEEF WITH SHIITAKE MUSHROOMS & GREEN ASPARGUS / A C F	36,00
US BEEF SHORT RIBS – 48 H COOKED BEEF SPARE RIBS WITH MANGO, CHINESE CABBAGE, CARROTS, CORIANDER, POTATOES & WASABI / A E F G M	29,00

All of these dishes can contain cross-contamination. A: Cereals containing Gluten / B: Crustaceans / C: Eggs / D: Fish / E: Peanuts / F: Soya Beans / G: Milk / H: Nuts / L: Celery / M: Mustard / O: Sulfites / P: Lupine / R: Molluscs