

CHEF'S MENU

chefs menu 5 courses - selection by chef Amadou (p/p) 65

course 1

fish cakes - sesame - caramel - prawn
cucumber - cashew - huacatay - gooseberry

course 2

tomato - chili - watermelon - black bean - sesame

course 3

dumpling - shrimp - bone marrow - pork - anise

main

pointed cabbage - mole - nuts - kumquat - yeast
or
chicken - broccoli - umeboshi - broccolini
or
catch of the day

cheeses from Kef (supplement per piece) 4,5

dessert

raspberry - yogurt - thyme

A LA CARTE

bread - smoked butter 5,5

oyster - mignonette - lemon (3 pcs) 15

oyster - cherry - rose water (3 pcs) 16,5

fish cakes - sesame - caramel - prawn 13

carrot - radish - bisque - asparagus - egg yolk 17

tomato - chili - watermelon - black bean - sesame 17

cucumber - cashew - huacatay - gooseberry 17

dumpling - shrimp - bone marrow - pork - anise 18

pointed cabbage - mole - nuts - kumquat - yeast 23

chicken - broccoli - umeboshi - bimi 26

catch of the day 27

sides

pommes fondantes 7

radish - black garlic 8

desserts

cheeses from Kef (per piece) 4,5

white chocolate - passionfruit - sumac 12

raspberry - yogurt - thyme 12

chocolate truffle 3,5