

CHEF' S MENU

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

course 1

fish cakes - sesame - caramel - prawn
kingfish - koolrabi- kiwi - buttermilk

course 2

tomato - bell pepper - tarragon - radish - almond

course 3

eggplant - miso - basil - sumac - sesame

main

cauliflower - umeboshi - black rice - rose water - shallot
or
ilper supreme - xo - haricots verts - bok choy
or
catch of the day

cheeses from Kef (supplement per piece) 4

dessert

fig leaf - caramel - gooseberry

A LA CARTE

bread - smoked butter 5
oyster - mignonette - lemon (3 pieces) 13,5
oyster - cherry - kimchi (3 pieces) 15
fish cakes - sesame - caramel - prawn 12
kingfish - koolrabi- kiwi - buttermilk 17
bavette - oyster - shallot - yuca 19
tomato - bell pepper - tarragon - radish - almond 16
eggplant - miso - basil - sumac - sesame 16
squid - guanciale - egg yolk - pecorino 18
cauliflower - umeboshi - black rice - rose water - shallot 23
ilper supreme - xo - haricots verts - bok choy 27
catch of the day 27

sides

pommes fondantes 7
romaine - parmesan - ansjovy - egg 9

desserts

cheeses from Kef (per piece) 4
marquise - chocolate - blackberry - szechuan 11
fig leaf - caramel - gooseberry 11
chocolate truffle 3,5