

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

main

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

cheeses from Kef (supplement per piece) 4,5

dessert

fig leaf - caramel - gooseberry

A LA CARTE

bread - smoked butter 5,5
oyster - mignonette - lemon (3 pieces) 15
oyster - tomato - jasmine - kumquat (3 pieces) 16,5
fish cakes - sesame - caramel - prawn 13
kingfish - koolrabi- kiwi - buttermilk 19
bavette - oyster - shallot - yuca 21
tomato - bell pepper - tarragon - radish - almond 17
eggplant - miso - basil - sumac 17
squid - guanciale - egg yolk - pecorino 19
cauliflower - umeboshi - black rice - rose water - shallot 24
ilper supreme - xo - haricots verts - bok choy - pancetta 29
catch of the day 29

sides

pommes fondantes 7
romaine - parmesan - ansjovy - egg 9

desserts

cheeses from Kef (per piece) 4,5
marquise - chocolate - blackberry - szechuan 12
fig leaf - caramel - gooseberry 12
chocolate truffle 3,5