



## Chef's Menu

### AMUSES



HAMACHI. PASSION FRUITS. WILD GARLIC.

SCALLOP. SEA BANANA. BACON & SHALLOT.  
(HER **M**ANO'S FAVORITE)

COD FISH. COCONUT. GREEN CURRY.

TURBOT. ASPARAGUS. SANBAIZU. \*  
< BAERII CAVIAR 5g €10,50 supplement >

LAMB NECK. PARMIGIANA DI MELANZANE. BASIL. \*\*

DRY AGED ENTRECÔTE. PEA. FOYOT.

STRAWBERRY. RASPBERRY. VERBENA.

Extra course	SWEETBREAD. GOCHUJANG. SUSHIRIJST.	€29,00
Extra course	WAGYU A4. BLACK GARLIC. LEEK.	€37,00

5 courses € 98,50  
6 courses € 108,50 \*  
7 courses € 120,00 \*\*

Wine arrangement € 49,00  
Wine arrangement € 58,00  
Wine arrangement € 67,00

Please be advised that all dishes may contain allergens.  
Due to the complexity of our dishes, it is not always possible to replace certain ingredients.