



## Chef's Menu

### AMUSES



HAMACHI. PEACH. CITRUS.

ATLANTIC COD. BERGAMOT. SPRING ONION.

LOBSTER. GREY SHRIMP. MANDARIN ORANGE. \*  
< BAERII CAVIAR 5g €10,50 supplement >

SEA BASS. RENDANG. FLAT BEAN.

DUCK. BEETROOT. POLENTA. OR WAGYU A4. BLACK GARLIC. LEEK.  
< €32,50 supplement >

FOIE GRAS. APPLE. ALMOND. \*\*

PEAR. LYCHEE. DULCE DE LECHE.

Extra course SWEETBREAD. SAUERKRAUT. MUSTARD. €30,00

Extra course SCALLOP. SEA BANANA. BACON & SHALLOT. €29,50

(HERMANO'S FAVORITE)

5 courses €103,50  
6 courses €114,50\*  
7 courses €125,00\*\*

Wine arrangement €55,00  
Wine arrangement €65,00  
Wine arrangement €75,00

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.