

# *Chefs Menu*

Hamachi | beetroot | ponzu | cauliflower

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John Dory | salsify | smoked butter | potato | chives\*

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Langoustine | celeriac | sesame | curry | yuzu\*\*

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Veal rib steak | carrot | sage | pancetta | leek

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Apple | caramel | peanut | kumquat

**Meat dishes can always be replaced with fish.**

3-course 65 | wine pairing 28

\* 4-services 80 | wine pairing 37

\*\* 5-course 90 | wine pairing 46

Cheese instead of dessert supplement | 6

Cheese as an extra course | 18

**The chef's menu is served per table only.**

**Would you like to eat à la carte? Please choose a maximum of four different dishes per course.**

**A supplement may be charged for each adaptation.**