

CHEF'S CHOICE

995

BEVERAGE PAIRING 895

AMUSE BOUCHE

Sweetbread gunkan nigiri, spicy mayo

W, E, SE

SKREI SASHIMI

Beetroot vinegar, radish, wasabi herbs oil

F

LANGOUSTINE TART

Bisque foam and pickled mushroom

SH, E, M

SEARED SCALLOPS

Burnt cauliflower cream, chilli

MO, M

SLOW COOKED BEEF

Kimchi jus, grilled pok choy, pickled shimeji

S, F, M

DESSERT

CREATIVITY OF THE CHEF

M, W, S, E, Hn, Al, HV, Su

F=Fish, E=Egg, S=Soya, MU=Mustard, R=Rye, MO= Mollusk
W=Wheat, M=Milkprotein, SE=Sesame, W=Wheat, SH= Shelfish, Hn=Walzenut,
Al=Almonds, HV=Gluten