

## menu

*Zeeland flat oyster, chile de arbol, aguachile*

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foie gras, gamba blanca, mandarin

### BLUEFIN TUNA AKAMI

smoked chipotle, fermented red **jalapeño**, finger lime, passion fruit, avocado, shiraita **kombu**, dashi granité

### SEABASS

**kombu**-jime, **bergamot**, imperial caviar, Mexi-ponzu, seaweed leche de tigre

### SCALLOP

chile manzano, chorizo, chicharron, preserved **bergamot**, amalfi **lemon**, coral “*katsuboshi*”

### LOBSTER

gently roasted over **lemon** leafs, **lima Yucateca** beurre blanc, granny smith, celery

### TURBOT

coconut veloute, leek *yakitori*, **lima Yucateca** *koshō*, Amabuki **sake**

### ‘WATERLEIDINGDUINEN’ DEER

yuzu, Hokkaido pumpkin, chile guajillo, miso-**sake** ‘BBQ’ jus

### SAKE-TINI

shiso sorbet, cucumber, sake, gin

### MANGO

**all...**

### ATÉ

Edam, guava