

CHEF MICHAEL DYLLONG

27 September 2025

TOAST

Toasted brioche, crème royale, wagyu tartare, pata negra ham, caviar
Lafalisse Froissart, '045', Extra Brut, Champagne, France, NV

BLUEFIN

Bluefin tuna, ponzu, pickled shimeji
Domäne Roland Chan, Grüner Veltliner, 'Smaragd', Ried Höll, Wachau DAC, Austria, 2021

HAMACHI

Wasabi, coconut, clear tomato broth
La Chablisienne, Chablis 1er Cru, 'Vaillons', Burgundy, France, 2022

CODFISH

Peas, radish, yuzu dashi beurre blanc
Sato La Ferme de Sato, Pinot Noir, 'Sur Les Nuages', Central Otago, New Zealand, 2019

BLACK ANGUS

Fillet of beef, carrots, celery, mustard seeds
Rockford, Cabernet Sauvignon, 'Rifle Range', Barossa Valley, Australia, 2019

DESSERT

White chocolate, raspberry, shiso
Tenuta di Artimino, Vin Santo di Carmignano DOC, Toscana, Italy, 2020

including wine pairing