

Filip Hanlo's
Chef's Table

The Dylan
Amsterdam

até

Welcome to até

My name is Filip Hanlo and I'm happy to welcome you to até, my Chef's Table at The Dylan Amsterdam. My cooking philosophy is a mix of three very influential cuisines that I have seen through my career, taking bits from each one of them to create my own style.

From my birthplace, **Mexico**, I like to play with acidity and use many exotic ingredients, citrus and chiles. From **Japan**, I take different techniques and recipes to give a fundamental umami taste. From **France** I use top quality ingredients, treating them respectfully and touching ground with French bases to refine my dishes.

Throughout the menu each dish will re-use one of the ingredients used previously approaching it in a completely different way to bring out a different flavor.

Please find an *impression* of the menu on the next page. Do note that I often change this menu, using the best produce I can get my hands on.

menu

WAGYU

corn tostada, roasted red **jalapeño**, miso-cured egg yolk, pickled red onion, toszu

CARABINERO

roasted **kombu**, green **jalapeño** *aguachile*, cucumber *tsukemono*, pitaya, sanbaizu

SEABASS

kombu-jime, Mexi-ponzu, daikon, seaweed, **bergamot**, caviar

LOBSTER

gently roasted over **bergamot** leafs, chile ancho, **Yucatan lime** beurre blanc, granny smith, celery

TURBOT

coconut veloute, leek, **Yucatan lime** koshō, **sake**

VENISON

yuzu, “BBQ” jus, **sake** emulsion, Hokkaido pumpkin, chile guajillo

SAKE-TINI

shiso sorbet, cucumber, **sake**, gin

MANGO

all...

ATÉ

Edam, guava