

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 at até, my Chef's Table at The Dylan in 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. I also use many exotic ingredients, citrus and chiles. From **Japan**, I take different techniques and recipes to give a now 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 my menu on the next page. Do note that I often change this menu, using the best produce I can get my hands on.

## 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**, Naccarii caviar, Mexi-ponzu, seaweed leche de tigre

### SCALLOP

chile manzano, chorizo, chicharron, preserved **bergamot** & **Yucatan lime**, coral “katsuoboshi”

### TURBOT

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

### SHIITAKE

consommé, **yuzu** zest, Japanese plum **sake**, North Sea crab, huitlacoche

### BLACK ANGUS

**yuzu**-beef vinaigrette, morille farcie, poivron doux, scallions

### SAKE-TINI

shiso sorbet, cucumber, sake, gin

### MANGO

all...

### ATÉ

Edam, guava