

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

chu toro, blue corn, chipotle, tamarind, passion fruit

GILLARDEAU OYSTER

aguachile, cucumber, granny smith, green
jalapeño, celery

“ROSE DE BERNE” TOMATO

gazpacho, umeboshi, raspberry, crispy quinoa,
fermented red **jalapeño**, roasted **kombu**, mint

SEABASS

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

SCALLOP

chile manzano, chorizo, chicharron, **lemon** &
Yucatan lime brine, coral “katsuoboshi”

TURBOT

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

BLACK ANGUS

sake-yuzu vinaigrette, shiitake XO, piment doux,
spring onion, shallot

SAKE “MARTINI”

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

PINEAPPLE “PIÑA COLADA”

all...

ATÉ

Edam, guava

€175