

## CHEF JASPER'S FAVS

5-course menu  
Order per table

### Sea Bass

Sea Bass Sashimi with red meat radish and elderflower dressing  
*Fernão Pires, Arinto Casal Freitas, Portugal, 2018*

### Steak Tartare

Panipuri with coarsely chopped beef, lovage, and bone marrow dressing  
*Blaifränkisch Muhr & Van der Niepoort, Austria, 2016*

### Monkfish

Baked monkfish with endive, passionfruit and smoked beurre blanc  
*Nascetta Reverdito, Italy, 2017*

### Lamb

Trofie pasta with leg of lamb, feta foam and watermelon  
*Tannat Pizzato Fausto, Brazil, 2016*

### LOF Magnum

Mini magnum with dark chocolate, violets and cherry  
*Semillon Château du Haut Mayne, France, 2015*

60

100 with corresponding wines

For information about allergens please ask your host.  
Prices in euros. Taxes included.