

# UMAMI by Han

## CHRISTMAS LUNCHMENU 2021

### FIRST COURSE

#### PRAWNS

Groen curry Curry • Little gem • Tofu • Tofu

#### SMOKED EEL

Smoked eel • Oyster tartare • Shallot vinaigrette



### SECOND COURSE

#### COQUILLES

Scallops • Celeriac purée • Oyster sauce • XO sauce

#### TEMPURA MUSHROOMS

Beech mushroom • Tempura • Pepper oil • Mango gel



### THIRD COURSE

#### SOFT SHELL CRAB

Crispy-fried soft shell crab • Smoked salmon • Creamy fish sauce

#### VEGAN NOODLE SALAD KONJAC NOEDEL

Konjac noodle • Beech mushroom • Cucumber • Chilli vinaigrette



### FOURTH COURSE

#### OSSENHAAS

King boleet • Romanesco • Chinese pepper sauce • Kimchi gel

#### SEABASS

Mildly spicy Sichuan sauce • French bean • Edamame



### FIFTH COURSE

#### MATCHA CAKE

Matcha ice • Blue berry • Tapioca • Chocolate • Passionfruit sauce

4 Course Christmas Lunchmenu:	45,-
5 Course Christmas Lunchmenu:	55,-
Wine pairing:	6.- per glass
Tea pairing:	4,- per glass