

Menu

Starters

Liquorice cod in jelly with dill

Smoked salmon – raspberry/Dijon mustard/thyme

Main course, buffet

Chicken-Maillard with terpenes

Slow-braised beef chuck roast with mint and caraway

Marinated mushrooms in soy sauce

Protonated red onion with star anise

Cauliflower with raspberry-almond dressing

Vanilla and tomatoes

Palm tree kale with orange-lemon

Dessert

Pineapple-basil

Nitrogen ice cream with bacon

Marzipan ring cake with saffron

Tip: Don't mix too many dishes at once | Rinse

Liquorice cod in jelly with dill



Background:

Anything goes – Reconstruction of the menu card.
Ingredients from starters and desserts switch places.

The entirety of the flavour is divided between two different textures that manifest themselves in the mouth.

Salmon-raspberry-mustard-thyme



Background:

Activating the umami receptors on the tongue – “the fifth sense of taste”

Smoked salmon with a dressing of raspberry, Dijon mustard and thyme.

Chicken-Maillard with terpenes



Background:

The Maillard reaction: Chicken cooked at 120 °C and 160 °C, respectively (core temperature around 60 °C)

Served with pine nuts, mango and Madagascar pepper that all have a biological community (flavour pairing)

Slow-braised beef chuck roast with mint and caraway



Background:

The slow-braising makes the meat very tender – it has been slow-braised in 16-18 hours at low temperature. Together with the mint and the caraway – whose molecules are mirrored images – a new flavour appears.

Marinated mushrooms in soy sauce



Background:

Activating the umami receptors on the tongue – “the fifth sense of taste”

The combination of mushrooms activates the umami receptors on the tongue by means of the molecules: monosodium glutamate and guanosine monophosphate

Protonated red onion with star anise



Background:

Chemistry in cooking – wine vinegar is an acid.

The acid in wine vinegar "softens" the red onions and adds a red colour. Star anise gives a touch of liquorice taste.

Cauliflower with raspberry-almond dressing



Background:

Flavour pairing – same "family"

The cauliflower has been finely chopped into a raspberry-almond dressing. Almonds contain the molecule benzaldehyde that enhances the flavour.

Tomatoes with vanilla

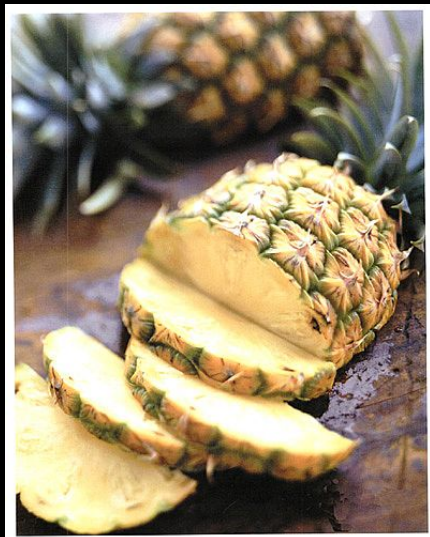


Background:

Flavour pairing – same "family"

The aromatic flavour of the tomatoes is enhanced through this combination with vanilla.

Pineapple-basil



Baggrund:

In pineapple and basil we find the molecule linalool in two different forms that are mirror images.

These mirror image molecules activate the brain in different ways and thus provide a new and interesting flavour.

Tip: Try having a glass of cooled Chablis with this dish if you make it at home.

Nitrogen ice cream with bacon



Background:

Anything goes – reconstruction of the menu card.
Ingredients from starters and desserts switch places.
The combination of eggs and bacon is well-known and well appreciated: In this dish the eggs are in the ice cream mix. The super quick cooling of the mix - by means of liquid nitrogen (boiling temperature at 196 °C) - ice crystals will not form and the ice cream will have a very soft texture.