

**Tetsuya Wakuda & Sergi Arola & Francis Cardenau**  
**at**  
**UMAMI**  
**Copenhagen 14<sup>th</sup> May 2008**

**MENU**

Avocado soup with potato icecream and Caviar (Tetsuya)

*2000 Champagne Guy Charlemagne · Grand Cru Le Mesnil  
- Magnum -*

Girolles and Bone Marrow with Cauliflower foam (Sergi)

Scampi 3 ways (Tetsuya)

*1988 Wiltinger Braune Kupp · Riesling Spätlese · Egon Müller · Saar*

Confit of Petuna Tasmanian Ocean Trout with Kombu (Tetsuya)

*1988 Mersault 1. Cru 'Les Perrières' · Leroy*

King Fish with Black Bean, Olive and Orange (Tetsuya)

*2000 Coulée de Serrant · Nicolas Joly · Biodynamique ~ WWF*

Mackerel with Black Olive gnocchi (Sergi)

*1999 Libre Expression · Domaine Cazes · Biodynamique*

Pigeon with Rice (Sergi)

Lamb rack with blue Cheese and white miso (Tetsuya)

*2004 Quinta Sardonía · Peter Sisseck · Sardon de Duero · Biodynamique ~ WWF  
- Magnum -*

Blue Cheese and Vanilla Bean Bavarois with Sauternes jelly (Tetsuya)

*1990 Château Cru Peyraguey · Sauternes*

False Truffle "Bordelaise" of Chocolate (Sergi)

*2000 Fonseca's Vintage Port*



**Fonden til Fremme af Dansk Gastronomi**

**[www.restaurantumami.dk](http://www.restaurantumami.dk)**