

Chef's Table Etiquette

A family atmosphere full of care and respect for each guest waits for you at the Chef's Table. We have got some useful recommendations that will make your dining experience unforgettable and as comfortable as possible.



Punctuality is a sign of respect

We kindly ask you to arrive 10 minutes before the dinner starts. Every dinner is a journey, with on time departure and arrival. We serve dishes at the same time, smoothly flowing from one course to another.



Aroma affects taste

Only five basic tastes are perceived by our receptors, the sense of smell, or olfaction is responsible for the rest. Cosmetics and perfumes with a strong aroma can misrepresent the impressions of dishes either for you and for other guests. Please abstain from wearing strong perfume.



Beauty and comfort

Every little detail creates the atmosphere and accurately capture the mood. Chef's Table has a dress code - a semi-formal style. Wear comfortable and elegant clothes, but please no T-shirts, tank tops and shorts.



For your health

If you have a food allergy or intolerance, it is important that you let us know about it beforehand. Please send the details when making a reservation so the Chef can prepare special meals for you.



Capture important moments

We will be very happy if you take pictures of the dishes and share your impressions of the dinner online. We kindly ask you to turn off the sound effects and flash not to distract other guests from the new taste experience.



Please follow Chef's advice

Most dishes better taste right after they have been served to feel their rich flavour. Some recipes need to be left to rest. Please listen carefully to the Chef's recommendations and treat your food with respect.



The table is a stage for dishes

A story unfolding at the main Chef's Table, where guests and dishes are the main characters. There will be no room for personal items. Please leave them nearby and do not put them on the table.



Using phones

Please do not talk on a phone so as not to disturb the Chef and guests next to you. We understand that sometimes calls are urgent, so we kindly ask you to leave the table to pick up a call.



Soft voices

Our venue is quite small so we kindly ask you to avoid loud conversations. Also, the Chef will share some curious stories during the dinner.