

the menu

CHEF
Anton

Canape:

Oysters ceviche n finger lime
Sashimi salmon orange caramel and soy dressing
Beef tartar on cracker
Bruschetta tomato

Grazing Sesion:

Cheese selection:

Truffle pecorino, Triple cream brie, Rockfort blue, Smoked cheddar

Charcuterie selection:

Smoked Prosciutto, Wagyu Bresaola, Pastrami, Salami

Dips & Salads:

Hummus lima beans, Quinoa tabouli salad , Babaganoush, Green harissa

Bread and crackers selection

Mixed hand-made Chocolates

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



CHEFIN

love food experiences