

the menu

CHEF
Anton

Canapes 6 varieties

Salmon tartar, orange caramel dressing, yuzu, chives.

(DF, GF)

Oyster, peruvian ceviche, passionfruit. (DF, GF)

Roasted cauliflower w spices, burnt tomatoe salsa , oregano . (V, VEG, DF, GF)

Jamaican jerk beef. (GF, DF)

Bruschetta , tartar sauce, calamari, herbs. (DF)

Liver pate , pistachios, cherry tomatoes jam. (DF)

Degustation 5-course meal

Kingfish sashimi, tomato gazpacho, finger lime, watermelon , coriander. (DF, GF)

Tzatziki, seared prawns, cucumbers, zucchini, dill

Lime, chilli. (GF)

Snapper , roasted cherry tomatoes , pernod butter sauce, celery foam.

Spiced morrocan lamb shank, robuchon potato puree, roasted fennel , (GF)

Chocolate birthday cake.

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



CHEFIN love food experiences