

the menu

CHEF
Elia Donati

5 Course Degustation

French mountain goat cheese baked on
lemon thyme mushrooms.

Aphrodisiac Salmon tartare - a nice
knife cut tartare.

Steak au Poivre with pommes de terre
au four.

Chicken confit with Champignons
Duxelles.

Crème caramel.

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



CHEFIN love food experiences