

the menu

CHEF
Igor

5-Course Menu

Fresh swordfish ceviche (with lime & fresh coriander)

Oysters a la naturelle (shucked minutes before serving) with fine red wine vinegar and echalotes)

6 snails in their shells a la gruyère

A pan grilled prime aged rib of Charolais beef served with a sauce of your choice (Burgundy, garlic butter, Dijon, pepper or roquefort sauce) and sautéed kipfler potatoes a la Sarladaise and a green salad

Moroccan style oranges. Skinless orange quarters with fresh mint and orange blossom water. (optional with Grand Marnier) (VEG, GF, DF)

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



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