

the menu

CHEF
Igor

3-Course Menu

Fresh scallops on a bed of confit leeks

Antibes Bouillabaisse - a selection of fresh seafood poached in a rock fish soup, tomatoes, garlic, parsley, fennel, celery, crusty baguette croutons, with rouille saffron mayo, grated gruyère

Crème brûlée de Paul Bocuse à la vanille de bourbon

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

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