

the menu

CHEF
Johannes

Canapes 2 varieties

Prosciutto with Bocconcini and Melon (GF)

Crispy Slow cooked Pork Belly
Caramel Mustard Dipping Sauce (DF, GF)

3-Course Meal

Duck Breast
Red Cabbage with Baked Honey-Apple, Bread
Souffle and Jus

Beef rump steak
Roasted potatoes, chestnuts, brussel sprouts
topped with wild mushroom sauce

Chocolate Ravioli with Macadamia and Ricotta (V)

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



CHEFIN love food experiences