

# the menu

CHEF  
Leonardo

## 3-Course Meal

Red Caviar, avocado and fennel tartar,  
rocket, yoghurt dressing, sesame (GF)

Baked Salmon, lemon thyme,  
Champagne tarragon sauce, brussels  
sprouts / asparagus, sauteed tomatoes,  
brioche, almonds crumbs

Mango Sorbet, Chunk chocolate  
brownie, berries coulis (V)

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



**CHEFIN** love food experiences