

the menu

CHEF
Leonardo

5 Course Meal

First option suggested - Duck confit salad (GF, DF)

(Refreshing duck salad with caramelized red onion and vegetables)

Second option suggested - avocado tartare with red caviar (GF,DF)

(Fresh avocado tartar seasoned with sesame and salmon roe)

Eyes filet topped with brioche & almonds crust, watered au beurre
garnished with Gruyere Aligot and Brussels sprouts.

(beef, accompanied by pure Gruyere, cream and potatoes and
sautéed Brussels sprouts)

First option suggested - Millefeuille au choco and raspberry (VG)

(Puff pastry stuffed with chocolate cream and fresh raspberries,
and vanilla sauce)

Second option suggested - Cappuccino cheesecake with coffee
trilogy

(cheesecake will be accompanied by a coffee cream, dark
chocolate coffee sauce and iced coffee fritters)

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

 **CHEFIN** love food experiences