

# the menu

CHEF  
Vaclav

## **Canapes:**

Burrata cheese, burned peppers (V, GF)

Watermelon goat cheese crostini (V)

## **Full Course Meal**

Miso Cabbage, plums, marinated nectarines (V)

Wagyu bites, ponzu glaze

Duck breast, duck fat potatoes, sake jus // Cold  
Pumpkin, cognac sauce, star anise (V)

24hrs lamb Ribs, selection of Japanese mushrooms //  
Grilled asparagus, soy-marinated quail eggs (V)

Yuzu passion fruit cheesecake (V)

## **Wines:**

Cave de Lugny Cremant Blanc de Blancs NV

Devils Lair Honeybomb Chardonnay

Rose D'Amelie AOC Luberon Rose

Mr Riggs The Bolter Shiraz

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



**CHEFIN** love food experiences