

the menu

CHEF
Igor

Canapes 6 varieties:

Traditional Snails in Garlic butter, in mini Vol au vent

Freshly cooked BBQ-grilled mussels, sorrel dressing
(DF, GF)

Charolais eye fillet hand-cut tartare served on a
toasted crusty French baguette (DF)

Pâté of Duck liver, candied orange peels and Grand
Marnier served on lightly toasted brioche

Freshly shucked oysters, gin & lime dressing

Cold smoked salmon, blinis, sour cream, chives

Visitandine delicate and light almond cake

Belgian Chocolate truffles

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



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