

degustation

CHEF
Vedran Perojevic

Oysters, raspberry mignonette DF, GF

Scallops, parmesan, rocket pure, almonds GF

Marinated prawns, gyoza crisp DF

Salmon carpaccio, pickled onion, shallots oil DF, GF

Burrata, tomatoes, basil herbed olive oil V

Sea bass ceviche, pistachio cream, orange

Squid ink risotto GF

Roast eggplant, onion marmalade, quinella pickles, crisp

Lamb tataki, new chimichurri DF, GF

Rolled lamb loin, root veg pure, dutch carrots, asparagus

Sweet mini tarts, chocolate, ricotta, raspberries V

Cheese board, dried fruits, nuts V

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



CHEFIN

love food experiences