

your menu

CHEF
Boubacar Ba

3 Course Fine Dining

Parmesan sablé tuile, tuna mousseline, olive oil and herbs

Blini, lemon whipped cream, smoked trout, fish roe, dill

Beetroot carpaccio, whipped goat cheese, roasted hazelnuts,
olive oil, honey, xéres vinaigrette

Chicken mushroom ballotine, risotto, roasted oyster
mushrooms, chicken jus

Vanilla crèmeux, winter fruits, citrus compote, almond crumble



CHEFIN

chefin.com

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