

MAY 2022

*HORS D'ŒUVRES & CAVIAR*

asparagus wrapped in crispy pastry

crudité, 'ranch', urfa, flowers

grilled tomato & shishito skewer

cucumber, yogurt, smoked trout roe

golden osetra caviar, lobster remoulade

*TUNA*

'tartar'

'flammkuchen'

'salade niçoise'

*DUCK*

rye and duck sausage 'sandwich', cherry

slow roasted leg, caramelized onions, filo dough

lavender and anise glazed breast, vegetable salad, caramelized garlic jus

*BEEF*

short rib and bacon 'cassoulet', white bean, bone marrow

grilled tenderloin, sauce choron, brassicas

*DESSERT*

strawberry consomme, almond cookie

chocolate and passion fruit truffles

mango pate de fruit

blueberry granite, violet

toasted rice and strawberry semifreddo

sticky ginger pudding, caramel