





TANDEM CULINAIRE




AMUSE-BOUCHE

Chef's Surprise

STARTERS




Butternut tart  

With raw cream, nutmeg, and Tagetes


Roasted cauliflower   

With spices, tahini sauce and candied lemon condiment

MAINS



Line-caught meagre   

Red kuri squash and cabbage tagine-style




Stuffed cabbage   

With vegetables and dried fruits, Jerusalem artichoke cream and rich vegetable jus

DESSERTS

“Mille trous” cake  

With orange blossom cream

Warm chocolate mousse   

With pear-quince ice cream, hazelnut streusel, hazelnut oil

THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.

