

## winter menu

3/5 course dinner

Price for head based on personalised options  
menu minimum 2person

### Sample menu

Homemade dry tomato focaccia  
Homemade Bread and butter  
Homemade Pickles

#### 1st COURSE

Caramelised Butternut squash with burrata  
Grill Polenta with braised mushroom  
Braised Artichoke aioli mayo artichoke puree  
Tuna tataki with spicy green yogurt sauce  
Fennel salad blood orange olives

#### 2nd COURSE

Beef cheek balls smoked potato puree  
Sumac Cured kohlrabi carpaccio pickled onion  
Marbled Radicchio pear blue cheese honey vinaigrette  
Spicy roasted leeks  
Ratatouille parsley oil breadcrumb  
Mushroom rice timbale béchamel sauce

#### 3rd COURSE

Beetroot crème fraîche soup (seasonal vegetable)  
Homemade tagliatelle beef cheeks ragú  
Saffron risotto poached lobster  
Veal Ossobuco saffron risotto  
Homemade tagliatelle pistacchio pesto burrata

#### 4th COURSE

Confit duck potato foam apricot sweet wine sauce  
Monkfish fillet green peas beurre blanc  
Slow cooked Lamb shank red cabbage ras-el-hanout honey  
Beef fillet duck pate red wine potato puree  
Roasted cauliflower fermented carrot aubergine purée

#### 5th COURSE

Roasted pineapple coconut mousse lime passion fruit  
Panna cotta pistacchio crumble blood orange  
White chocolate raspberry tart

dinner will be a selection of dishes, based on your preference, budget, number of courses. Price per person, upon the option.  
Will be possible to have different selection for a party larger then 6 (minimum 2guest for selection)