

# the menu

CHEF  
Manuel

## 3-Course Meal

Mediterranean summer salad  
Preserved lemon zest, dutch carrots, chermoula,  
greek yoghurt, black truffle, asparagus & fresh  
rocket

1x Dairy Free option: Preserved lemon zest, dutch  
carrots, chermoula, coconut yoghurt, black  
truffle, asparagus & fresh rocket (V, GF)

Lamb cutlets on a pistachio crust, lamb jus,  
seasonal roasted veggies infused with Rioja wine  
(GF, DF)

Rosemary-scented passionfruit & mango tart with  
saffron pastry cream

1x Dairy Free option: Rosemary-scented  
passionfruit & mango tart with dairy free saffron  
pastry cream (GF, V, VEG)

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



**CHEFIN**

love food experiences