

your menu

CHEF
Suleiman Aldouba

Intimate Dining

Starter:

Veal tonnato, veal eye round, sundried tomato, caper berries, rocca salad, parmesan cheese GF

Spanish ravioli, Manchego, spinach V

Mains:

Ossobuco alla milanese

French Marengo chicken breast

2x Cannelloni van aubergine, mushroom, ricotta cheese, basil, pomodoro

Side:

Italian Caprese salad, burrata, marinated heirloom tomatoes V

Dessert:

Tiramisu, cocoa, coffee, savoiardi, mascarpone, chocolate, crema



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