

your menu

CHEF
Arnaud Jullien

Romance

Entrees:

Foie gras parfait, caramelised onion compote,
toasted artisan baguette, microgreens

Burgundy escargots en persillade, confit garlic,
puffed rice, chive sabayon

Mains:

Sous vide pork tenderloin, sunchoke pistou, pickled
daikon petals, pork jus

13 spice duck breast, gochujang-glazed broccolini,
Granny Smith apple purée, purple potato, roasted
fruit

Dessert:

Warm dark chocolate mi-cuit, strawberry coulis,
burnt citrus syrup, torched meringue



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