

your menu

CHEF
Deniz Sezer

Degustation

Beets Tartare Cone: Marinated beets, asiago mousse, parsley powder V

Melon & Feta Compressed melon infused with raki, feta cheese crumble, mint, and mint oil V

Shepherd's Salad Early Girl tomato filled with marinated Persian cucumber, tomato pulp, shishito pepper, pomegranate molasses, and pickled red onion V

Cigar Börek Roll Crispy filo roll filled with mascarpone provolone mousse, Urfa chili honey, and sweet corn V

Çılbır in Eggshell Confit egg yolk, smoked yogurt, burnt mint oil — served in an eggshell V

Jerusalem Artichoke Velouté Hazelnut crumble, brown butter foam, thyme oil V

Chestnut Gnocchi House-made gnocchi with roasted chestnut puree, sage brown butter, and baby shiitake mushrooms

Spinach Ravioli Filled with confit egg yolk and spinach farce, finished with parmesan butter sauce V

Stuffed Sweet Onion Baldo rice, walnut crumble, cinnamon, fresh herbs, pomegranate molasses, and isot chili

Orange Orange snow, honey cucumber, and fresh mint

Dark Chocolate Crèmeux Lemon curd, honey tuile, and orange zest

Pumpkin Cheesecake Baked and served inside baby pumpkins



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

