

Canapes

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Parmesan tuile, angus beef tartare and jellified egg yolk

Sourdough croutons, Prosciutto di Parma and balsamic jelly

Crispy chicken thigh with truffle emulsion

Witlof, ocean trout crudo, trout caviar, crème fraiche and chervil

Rye bread and pickled carrot flakes (vegan)

Scallops tartare, finger lime and chives

Prawns, wasabi mayo and roasted seaweed

Vol au vent with smoked brie

Poppyseed crackers, whipped avocado, sun dried tomato and almond feta (vegan)

Rye bread crouton, smoked ocean trout, crème fraiche and nasturtium

Spanner crab cannolo, cucumber, wasabi mayo and nori powder

Caponata tartelette (vegan)

Caviar, blinis, and condiments
(prices on demand)

Our menu can be tailored to perfectly match your event, just share with us your preferred style and we will curate a customise experience exclusive for you.

