Bjorn Moen

Sample Menu February 2024



Mains

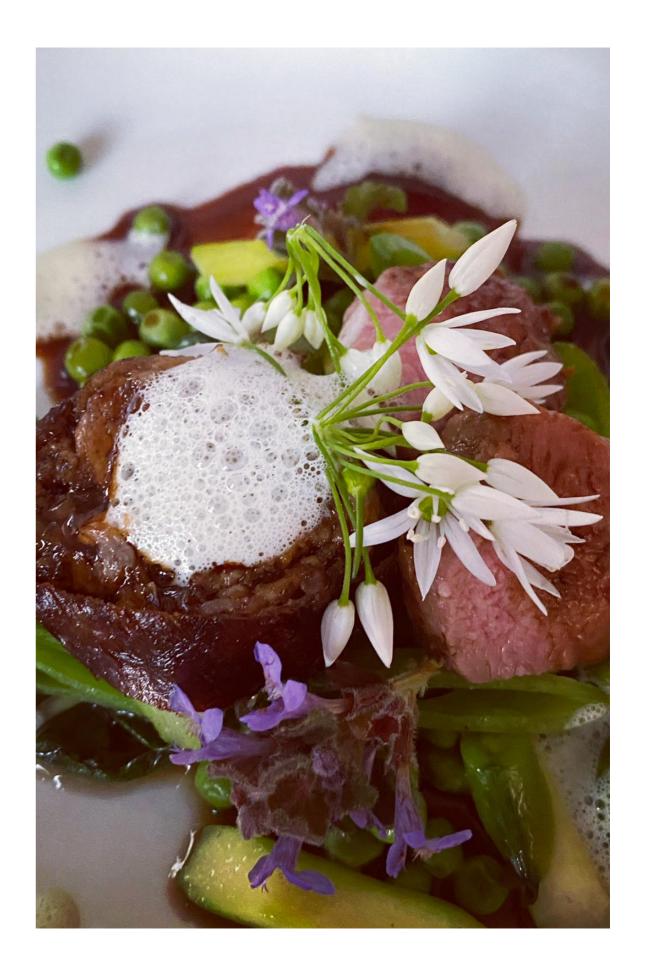
Pan-roasted chicken supreme; Served with creamed potato, charred Hispi cabbage, roasted heritage carrot, roasted yeast, pan-juices and a carrot top dressing

Trio of lamb;
Seared fillet of lamb, bbq lamb chop, rolled breast of lamb,

Served with a fondant potato, asparagus, wild garlic, eucalyptus foam and a red wine and redcurrant jus

Sumac spiced Atlantic cod fillet; Served atop a warm Berber salad of pan-roasted Mediterranean vegetables, infused with North African spices, coriander and mint

Roasted cauliflower; Served on wilted spinach and a bed of warm sun blushed tomato and puy lentil salad, topped with a romanesco sauce and toasted almond flakes



Deserts

Duck egg custard slice; Served with compressed strawberries, macerated summer berries, white chocolate ganache and meringue shards

Vegan chocolate mousse; Served with a tropical fruit salad and a passion fruit sorbet

Dark chocolate delice; Served with a malted crumb, orange ganache burnt orange and blood orange sorbet

> Salted caramel tart; Served with a brown bread ice-cream

Chargrilled Rum and green peppercorn pineapple; Served with hibiscus gel and a coconut sorbet

