



LE PETIT CHEF MENU

Amuse bouche

crispy cornetto | charcuterie | pickle
and
house-made waffle | smoked salmon | crème cheese | caper

Boschendal Methode Cap Classique NV

THE HISTORY OF FOOD

deep fried camembert | fresh tomato & basil chutney | melba toast

Boschendal 1685 Sauvignon Blanc 2022

THE ART OF PLATING

roasted cauliflower and coconut soup | croutons

Boschendal Chardonnay Pinot Noir 2022

THE SECRET INGREDIENT IS LOVE

chicken ballantine | potato puree | haricot verts | mushrooms | rosemary jus

Boschendal 1685 Chardonnay 2021

TECHNIQUE

confit of norwegian salmon | beetroot | dill | fried artichokes | apricot chutney
or
roast lamb rack | potato fondant | ratatouille | crushed minted pea | jus

Boschendal Nicolas 2021 and/or Boschendal Elgin Pinot Noir 2020

EXAM

design and make your own cake

GRADUATION

edible certificate



LE PETIT CHEF MENU

Vegetarian options

Amouse bouche

crispy cornetto | marinated tofu | pickle
and
house-made waffle | tomato and olive fondue | goat's cheese

Boschendal Methode Cap Classique NV

THE HISTORY OF FOOD

deep fried camembert | fresh tomato and basil chutney | melba toast

Boschendal 1685 Sauvignon Blanc 2022

THE ART OF PLATING

roasted cauliflower and coconut soup | croutons

Boschendal Chardonnay Pinot Noir 2022

THE SECRET INGREDIENT IS LOVE

tamarind glazed eggplant | spinach | parsnip puree | smoked carrot puree

Boschendal 1685 Chardonnay 2021

TECHNIQUE

roasted ratatouille flan | smoked tomato sauce | caper pop corn

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