



OFYR COOKING WORKSHOP

STARTERS

(2 from this selection, depending on market availability of ingredients)

Blue cheese filled dates, wrapped in bacon

Stuffed onion with minced meat, herbs and comté cheese, with onion syrup

Grilled eggplant, goat cheese, tomato chutney, pickled lemon, with sprinkled thyme

Caesar salad 'Ofyr' : parmesan taco filled with romaine lettuce, chicken rum flambé,
parmesan biscuit, soy and ginger dressing, with breadsticks

Baked and marinated gambas with avocado, coriander, tomato salsa on a
bed of cucumber tagliatelle

FISH

(1 from this selection, depending on market availability of ingredients)

Salmon teriyaki with spinach and garlic and a side of potato rosti

Cod with miso and zucchini, potatoes baked in glowing cabbage

Mackerel, grapefruit and 3 different textures of cauliflower

MEAT

(1 from this selection, depending on market availability of ingredients)

Rib-eye, baked sweet potato and fresh Béarnaise sauce, with a summer salad

Laurier smoked pork chop, carrot 'Raz-el-Hanout', chorizo picante and couscous with
raisins and paprika

Chicken thighs, caramelized fennel, millefeuille of potato and chimichurri dressing

DESSERT

(1 from this selection, depending on market availability of ingredients)

Blueberry crumble cake

Baked and flamed summer fruit with pancakes and sour cream

Apple and pear pizza with caramel