

# CRUNCHY FIERCE SALAD

BREAD ROLL - RICE SOUFFLÉ - TENDON CRACKER

BREAD ROLL	2 PC
RICE SOUFFLÉ	2 PC
TENDON CRACKER	2 PC
POTATO CRUNCH	2 PC
GRUYERE CRUNCH	2 PC

## SAUCES

ROASTED PEANUT OIL	3 DROP
TRUFFLE OIL	3 DROP
STAR ANISE OIL	3 DROP
GOOD OLIVE OIL	3 DROP
LEMON REDUCTION	6 DROP
TRUFFLE BALSAMIC VINAIGRETTE	50 G

## HERB SALAD

ARUGULA	5 PC
MINT	5 PC
BASIL	5 PC
TARRAGON	5 PC
MARJORAM	2,5 G
DILL	2,5 G
THYME	1 G
MICRO ARUGULA	1 G
MICRO RED CABBAGE	1 G
MICRO ROCK CHIVES	1 G
MICRO PEA SPROUTS	10 G
MICRO RADISH	10 G

## FLOWERS

BEGONIA	5 PC
PANSY	5 PC

## BREAD ROLL

WATER	530 G
FLOUR	330 G
YEAST	3 G
SALT	3 G

## RICE SOUFFLÉ

DRY 12H 65°C	
WATER	700 G
FRY 200°C	
RICE	100 G
FINE SALT	5 G

## TENDON CRACKER

BRAISED IN VINEGAR SESAME SOY SAUCE  
95°C FOR 12H  
FRY 180°C