

# Plant-based Lunch

## **Starter**

*Tartarte of beetroot, pomegranate and yakon,  
yogurt emulsion*

## **Main course**

*Pan seared koji, chicory, pointed cabbage,  
kale, mushroom sauce*

## **Dessert**

*Chocolate mousse, vegan yogurt and sea  
buckthorn mousse, mandarines, black sesame  
seed sorbet*

*3-course plant-based lunch at € 45 without drinks,  
with wine, water and coffee at € 65  
Wine by the glass at € 9 (incl. glass of water)*