

# Vegan menu

*\*\* Fermented Eryngii mushroom, artichoke,  
codium gel, seaweed salad, tomato juice*

*\* Asparagus, cream of tofu, sea lavender,  
samphire, sea banana, fermented asparagus juice*

*Koji with beetroot, marinated shiitake,  
vegetable gravy*

*Pak choy, chickpeas, mung beans, green apple,  
curry sauce, lemon verbena oil*

*\* Zucchini and eggplant cake, turnips, couscous,  
wild garlic coulis*

*\* Carrot cake, vanilla and chocolate cremeux,  
carrot and blood orange sorbet, citrus soup*

*\* 3-courses menu at € 50, with selection of drinks at € 68 (only at noon)*

*\*\* 4-courses menu at € 65, with selection of drinks at € 92(excl. dessert drink)*

*6-courses menu at € 85, with selection of drinks and dessert drink at € 139*