

# Plant-based Lunch

## **Starter**

*Beetroot steak with carrot, broccoletti, furikake,  
sauce of beetroot and Jerusalem artichoke*

## **Main course**

*Pan seared tempeh, salsify with parsley coulis,  
Brussels sprouts, parsley root puree, kale coulis*

## **Dessert**

*Vegan tuile, vegan yoghurt mousse, yuzu  
caramel ganache, blood orange and lime granita*

*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)*