

# Plant-based Lunch

## **Starter**

*Beetroot tartare, asparagus, fresh lettuce,  
emulsion of green herbs*

## **Main course**

*Pan seared polenta, cream of peas, young carrots,  
date chutney with nuts, seed crunch, ratatouille,  
mushroom sauce*

## **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 € 70  
Wine by the glass at € 11 (incl. glass of water)*