

## Vegan menu

\*\* Beetroot tartare, red cabbage compote,  
herbed yogurt

\* Eryngii oyster mushroom, cauliflower, hazelnut  
cream, crosnes, lacto koji sauce

Celeriac lasagna, pumpkin seed and kombu miso,  
Tom kha sauce

Open ravioli, mushrooms, truffle, mushroom  
sauce

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

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

\* 3-courses menu at € 55, with selection of drinks at € 73 (only at noon)

\*\* 4-courses menu at € 75, with selection of drinks at € 102 (excl. dessert  
drink)

6-courses menu at € 95, with selection of drinks and dessert drink at € 149

Selection of drinks with alcohol or without alcohol