

## Vegan menu

\* Bulgur, salsa of tomato, nasturtium pesto,  
fermented tomato sauce

\*\* Asparagus, tempeh, emulsion of wild garlic

Artichoke, fennel, codium, barigoule

Fermented chicory and compote, cashew and  
walnut crunch, ginger and lemongrass sauce

\* Pan seared polenta, green asparagus, young  
carrot, pea cream, mushroom sauce

\* Vegan tuile, vegan yoghurt mousse,  
yuzu caramel ganache, red fruits,  
blood orange granita

\* 3-courses menu at € 55, with selection of drinks at € 79 (only at noon)

\*\* 4-courses menu at € 75, with selection of drinks at € 111 (excl. dessert  
drink)

6-courses menu at € 95, with selection of drinks and dessert drink at € 165

Selection of drinks with alcohol or without alcohol