VEGAN MENU

AMUSE BOUCHE SURPRISE

VEGETABLES GARDEN "COLOMBI"

OR

ROASTED ARTICHOKES
black garlic | San Marzano tomato

CONFIT KOHLRABI
yellow pepper stock | crispy olives | wild herbs

MILLE FEUILLE OF BUTTERNUT SQUASH
white truffle | black trumpet mushrooms | vanilla

WHIPPED VALRHONA CREAM
« INSPIRATION FRAMBOISE »
air chocolate | caramel gel | filled raspberries
chocolate chips

5 COURSES	EUR 152,00
4 COURSES	EUR 125,00
3 COURSES	EUR 98,00

STARTERS	EUR
VEGETABLES GARDEN "COLOMBI"	30
ROASTED ARTICHOKES black garlic | San Marzano tomato	32

MAIN DISHES

CONFIT KOHLRABI yellow pepper stock | crispy olives | wild herbs	42
MILLE FEUILLE OF BUTTERNUT SQUASH white truffle | black trumpet mushrooms | vanilla	48

DESSERT

WHIPPED VALRHONA CREAM « INSPIRATION FRAMBOISE » air chocolate | caramel gel | filled raspberries chocolate chips	21

From six people we only serve one uniform menu.

Please contact our staff for a list of the ingredients and allergens of our dishes.