

VEGAN MENU

AMUSE BOUCHE SURPRISE



VEGETABLES GARDEN “COLOMBI”

OR

ROASTED ARTICHOKEs

black garlic | peas | fondant potatoes



CONFIT KOHLRABI

Escabeche | crispy olives | wild herbs



BABA GHANOUSH

watermelon | panisse | olive



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

32

black garlic | peas | fondant potatoes

MAIN DISHES

CONFIT KOHLRABI

42

Escabeche stock | crispy olives | wild herbs

BABA GHANOUSH

48

watermelon | panisse | olive

DESSERT

WHIPPED VALRHONA CREAM

21

« INSPIRATION FRAMBOISE »

air chocolate | caramel gel | filled raspberries
chocolate chips

From six people we only serve one uniform menu.

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