VEGETARIAN MENU

AMUSE BOUCHE SURPRISE

GEMÜSEGARTEN "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

DARK CHOCOLATE & KUMQUATS
orange tuile | kumquats | chantilly

FRENCH CHEESE SELECTION
FROM THE TROLLEY

6 COURSES	EUR 169,00
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 | San Marzano tomato

MAIN DISHES

CONFIT KOHLRABI 42
yellow pepper stock | crispy olives | wild herbs

MILLE FEUILLE OF BUTTERNUT SQUASH 48
white truffle | black trumpet mushrooms | vanilla

DESSERT

DARK CHOCOLATE & KUMQUATS 21
orange tuile | kumquats | chantilly

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

FRENCH CHEESE SELECTION from 20
FROM THE TROLLEY

From six people we only serve one uniform menu.

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