

VEGAN MENU

AMUSE BOUCHE SURPRISE



CARPACCIO OF ASSORTED TOMATOES

white tomato foam | aged balsamic vinegar | grilled green asparagus
country bread chips

OR

ROASTED ARTICHOKEs

black garlic | broad beans | Pommes fondant



CONFIT KOHLRABI

Escabeche stock | crispy olives | wild herbs



SAUTÉED CHANTERELLES & CAULIFLOWER MUSHROOM

apricot | grilled leek heart



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

CARPACCIO OF ASSORTED TOMATOES

30

white tomato foam | aged balsamic vinegar
grilled green asparagus | country bread chips

ROASTED ARTICHOKEs

32

black garlic | broad beans | Pommes fondant

MAIN DISHES

CONFIT KOHLRABI

42

Escabeche stock | crispy olives | wild herbs

SAUTÉED CHANTERELLES & CAULIFLOWER MUSHROOM

48

apricot | grilled leek heart

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.