

VEGAN MENU

Watermelon

tartare – sashimi – pickles – dashi vinaigrette

Carrot

date – grain – curry

Ravioli

tomato – spinach – almond – verbena – lemon

Chicory (*)

Anjou pear – truffle – sauce of white wine and mushroom

Parsnip

terrines – porcini – brussels sprouts – Cognac

Avocado (**)

cucumber – mango – red pepper

Passionfruit

grapefruit – white chocolate – cherry beer

LUNCH

3 courses (Watermelon – Parsnip – passionfruit)	€ 67,00
4 courses (Watermelon – Ravioli – Parsnip – Passionfruit)	€ 90,00

LUNCH | DINER

5 courses (without */**)	€ 110,00
6 courses (without **)	€ 125,00
7 courses	€ 135,00
Assortment of cheeses instead of sweet Supplement	€ 17,50

PAIRING DRINKS

Wine-pairing	€ 11,00 per glass
Half glass wine-pairing	€
	6,00 per glass
Non-Alcohol alternative pairing	€
	7,00 per glass

Changes in the menu may result in an additional charge.
If you have a diet or allergy wish, please, let us know.