

à la carte vegan menu

To start

**Crispy risotto venere, Ramiro pepper,
sundried tomatoes, cavolo nero** 14

**Spinach, carrot textures,
walnut, beetroot chips, puffed buckwheat** 14

Mains

**Saffron polenta, aubergines, tomatoes,
almond flakes and basil** 19

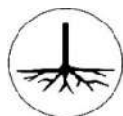
Linguine, courgettes, fried zucchini, pistachio 19

Dessert

**Strawberry and cherry sorbet,
honeycomb, almond flakes** 9

All of our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.
While we take caution to prevent cross-contamination, any product may contain traces
as our entire menu is produced in the same kitchen.

5 courses
vegan tasting menu 55
[wine pairing 45]



- 1. Crispy risotto venere, Ramiro pepper, sundried tomatoes, cavolo nero**
 - 2. Spinach, carrot textures, walnut, beetroot chips, puffed buckwheat**
 - 3. Saffron polenta, aubergines, tomatoes, almond flakes and basil**
 - 4. Linguine, courgettes, fried zucchini, pistachio**
 - 5. Strawberry and cherries sorbet, honeycomb, almond crumble**
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