



## à la carte vegan menu

---

### To start

**Saffron polenta, aubergines, tomatoes,  
almond flakes and basil** 14

**carrot textures, beetroot , puffed buckwheat,  
gem lettuce** 14

---

### Mains

**Linguine, courgettes, fried zucchini, pistachio** 19

**Chickpeas Farinata, tenderstem broccoli, Jerusalem  
artichoke, hazelnut** 19

---

### Dessert

**Strawberry and cherry sorbet,  
amaretti, almond flakes, orange** 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. Saffron polenta, aubergines, tomatoes,  
almond flakes, basil, cavolo nero**
  - 2. carrot textures,  
beetroot, puffed buckwheat, gem lettuce**
  - 3. Linguine, courgettes, fried zucchini, pistachio**
  - 4. Chickpea farinata, tenderstem broccoli,  
Jerusalem artichoke, hazelnut**
  - 5. Strawberry and cherries sorbet,  
amaretti, almond flakes, orange**
-