

MENU VEGETARIAN

OAT ROOT

DAIKON, UMEBOSHI AND MINT

WILD MUSHROOMS

DIJON MUSTARD, PINEAPPLE AND DILL

BRUSSELS SPROUTS

BLACK FOREST MISO, PISTACHIO AND PONZU

CONFIT EGG YOLK

CAULIFLOWER, MACIS AND SHOYU

SALSIFY AND TRUFFLE

RADICCHIO, HAZELNUTS AND JUNIPER WOOD

CANNELLONI WITH RICOTTA AND PIED-DE-MOUTON

LOVAGE, CALAMANSI AND KUMQUAT

BAKED EGGPLANT

SEAWEED, FENNEL AND CREAM OF STEWED VEGETABLES

MEDJOUL DATE

CITRUS, ARABICA COFFEE AND CARDAMOM

4 COURSES 116 EURO

5 COURSES 132 EURO

6 COURSES 148 EURO

7 COURSES 168 EURO

8 COURSES 178 EURO