

GOURMAND VEGANE

TWO COURSES \$84,9

THREE COURSES 104,9

LES ENTRÉES

Fleurs des Courgette*

zucchini flower & almond beigent, summer tomato pistou, piment d'espelette

Tartare de Pastèque*

roasted watermelon, sauce d'épice, cashew cream, mustard cress, tomato crisps

PLATS PRINCIPAUX

Tarte Fine aux Poireaux*

braised leek, horseradish & 'fromage' tarte, baby corn, hazelnut salsa verte

Tomate Farcie

heritage tomato, chickpea & smoked peppers piperade filling, tomato dressing

LES DESSERTS

Parfait à la Mangue

mango & coconut parfait, tuille, mango salad, lemon balm

Délice au Chocolat*

dark chocolate mousse, peanut crust, salted caramel, raspberry sorbet & raspberries

Sorbet Citron

lemon sorbet

*THIS DISH CONTAINS NUTS. 10% WEEKEND SURCHARGE. 15% PUBLIC HOLIDAY SURCHARGE.
1.5% CARD TRANSACTION FEE. NO SPLIT BILLS.