

GOURMAND VEGANE

TWO COURSES \$84,9

THREE COURSES 104,9

LES ENTRÉES

Fleurs des Courgette*

nut ricotta filled zucchini flowers, heritage zucchini, macadamia & chervil pistou

Tartare de Pastèque*

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

PLATS PRINCIPAUX

Pithivier aux Artichaut*

pie of artichoke, lentils & plant-based Gouda, apple & walnut herb salad

Choux Farci

cabbage wrapped plant-based farci & chickpea, smoked eggplant, sauce verte

LES DESSERTS

Palmier aux Pêche

caramelised puff pastry, lemon curd ice cream, roasted peach

Délice au Chocolat*

dark chocolate mousse, peanut crust, salted caramel, gold leaf, blood orange sorbet

Sorbet Citron

lemon sorbet

*This dish contains nuts

10% weekend surcharge. 15% public holiday surcharge. 1.5% card transaction fee. No split bills.