



VEGETARIAN TASTING MENU

Menu 165 per person

Wine pairing 115 per person

Amuse

First Course

SNAP PEA & MINT SALAD

Burrata, Asparagus, Spinach, Green Almond, Lemon Citronette

Second Course

STEAMED FARMHOUSE EGG

Toasted Freekah, Artichoke, Wild Mushroom, Green - Garlic Coconut

Third Course

HANDMADE AGNOLOTTI

Artichoke, Goat Cheese, Chestnut Cream
& Périgord Black Truffle

Fourth Course

12 VEGETABLE POT PIE

Baby Vegetables, Red Pepper Gascogne, Wild Mushrooms

Dessert

EARL GREY PANNA COTTA

Pear Cider Granite, Fleur de Sel Streusel, Granny Smith Brunoise

We kindly ask that all guests at the table enjoy the tasting menu in order to provide the best dining experience

Health District Notice: Consuming raw or undercooked meats, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.