



VEGETARIAN DEGUSTATION

Gluten free bread

(served with butter & our selection of condiments)

Canapé

Tomato soup

Chilled datterini soup with tomato sorbet and red kosho , accompanied by a tomato confit tart

Beetroot tartare

Hazelnut | Beetroot soup| Pasteli | Raspberries | Gorgonzola dolce

Wild mushrooms Chawanmushi

Confit wild mushrooms | Truffle | Croutons | Wild mushroom dashi | Aged Parmesan foam

Grilled celeriac

Celeriac purée | Wild greens | Lemon cream | Caramelised celeriac broth | Thyme sabayon

Pithivier

Potato dauphinoise | Black truffle | Porcini | Vin jaune

Pre-dessert

Vanilla parfait

Caramel | Parfait vanilla | Hazelnut ice cream

Mignardises

Menu Degustation | 200€ per person

Wine Pairing | 145€ per person

Premium Wine Pairing | 252€ per person

Cocktail Pairing | 120€ per person

Non-Alcoholic Pairing | 95€ per person

