

## MENU VEGETARIAN

ARTISCHOCKE

SAGE, BELPER TUBER AND RASPBERRY

AUBERGINE

VINEGAR CUCUMBER, NASTURTIUM AND TOMATO

ALGAE AND SAVOY CABBAGE

WHITE BEAN AND GRAPEFRUIT

FENCHEL

SMOKED ALMOND AND PASSION FRUIT

CANNELLONI WITH RICOTTA

MUSHROOMS, CALAMANSI AND PLUM

ROSCOFF ONION

SALT PLUM, WILD BROCCOLI AND QUINOA

CELERIAC

PAK-CHOI, KIMCHI SESAME AND BREAD MISO

DESSERT OF CANTALOUPE MELON

CHERRY TOMATO, RASPBERRY AND BASIL

5 COURSES      158 EURO

6 COURSES      178 EURO

7 COURSES      198 EURO

8 COURSES      218 EURO