VEGETARIAN
DEGUSTATION

Gluten free bread

(served with butter & our selection of condiments)

Canapé

Tomato soup

Chilled datterini soup with tomato sorbet and red kosho | Tomato confit tart

Beetroot tartare

Hazelnut | Beetroot soup| Pasteli | Gorgonzola dolce

Wild mushrooms Chawanmushi

Wild mushrooms comfit | Truffle | Croutons | Wild mushroom dashi | Aged Parmesan foam

Grilled celeriac

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

Artichoke

Artichoke barigoule | Smoked onion puree | Citrus condiment | Beurre blanc

Pre-dessert

Vanilla

Parfait vanilla | Hazelnut | Caramel

Mignardises

Menu Degustation | 200€ per person
Wine Pairing | 145€ per person
Premium Wine Pairing | 252€ per person
Cocktail Pairing | 145€ per person
Non-Alcoholic Pairing | 95€ per person