

## VEGETARIAN MENU

### SNACKS

Red bean tartlet and preserved cucumber  
Seaweed wafer and potato  
Negroni skewer

### APPETIZER

Borage in green sauce with mustard caviar

### STARTER

White asparagus with truffle, smoked butter and capers

### MAIN COURSES

Fresh peas consome, egg, preserved olive oil leek and blue carrot

Roasted red pepper risotto and fennel

### DESSERT

Grilled strawberries, crispy chocolate and hazelnuts

"VEGETARIAN" MENU 56,00€  
WINE TASTING (PER PERSON) 30,00€  
SELECTION OF CHEESE 15,00€

<VAT INCLUDED>