

VEGAN MENU

DECEMBER 31ST 2024

CANAPÉES

CROUSTADE WITH BEETS & HORSERADISH EMULSION
WAFFLE WITH QUINOA, TAPIOCA PEARLS & CULTURED OATS
PUFFED TAPIOCA CHIPS

APPETIZER

TOMATIZED ROOTS WITH SALSIFY CREAM, CRUNCHY TUILLE,
BALSAMIC PEARLS & FLOWER DUST

STARTER

CITRUS POACHED CELERY WITH CABBAGE & VEGETABLE
BROTH SPLIT WITH DILL OIL

MAIN COURSE

MUSHROOM STEAK WITH CARROTS IN VARIATION, PICKLED
SHALLOT, POMMES ANNA & ONION FUMÉ WITH RED WINE

DESSERT

CHOCOLATE-MOCHA SPONGE, CARAMELIZED HAZELNUT,
TONGA TUILLE & BUTTERMILK ICE CREAM WITH CITRUS

00:00

ALMOND CAKE WITH CHOCOLATE