

VEGETARIAN MENU

145€ per person

Fennel cooked with coriander seeds,
Citrus vinaigrette and Mexican tarragon oil.

Swiss chard - Provençal style,
Almond praline.

Beetroot - like a pomme tapée,
Fig leaf infused juice, lemon, and smoked butter.

Chicory,
Root juice with Bigarade orange.

Broccoli,
Vegetable dashi and mild chili.

Provençal Butternut Squash – cooked like meat.
Raw squash piccalilli and tangy shiso sauce.

Green Hana Yuzu Sorbet,
Fruity green olive oil and basil.

Smoked Chocolate served warm and cold,
Celery, lemon, and truffle.
Fruity olive oil and Madagascar vanilla.