



Vegan Menu

Vegan dishes are available as an entrée or a main course

Crisp Zucchini Flower, Baby Beetroot, Orange & Salted Walnut Salad

Baby Artichokes, Cashew Chèvre, Roasted Peppers & Artichokes

Truffled Wood Mushroom Risotto

Panache of Roasted Autumn Vegetables & Ravigote Dressing (30min)

SIDES

Baby Cos & Fine Herb Salad 10

Autumn Greens & Roasted Almonds 12

Pommes Frites 10

LES DESSERTS

Dark Chocolate Sorbet, Raspberry Compote, Tapioca & Pistachio Brittle

Mango Sorbet, Honeycomb, Mango Sago & Almond Croquante

Caramelized Banana, Coconut Cream, Passion Fruit Sorbet & Macadamia

2 Courses 68 3 Courses 82