

vegetarian menu

stracciatella

purplette onion | kombu | pine nuts (gf)

haloumi

beetroot | hazelnut dressing (gf)

french onion souffle

heidi farm gruyere | petit herbs

butternut squash (vegan option)

goat's milk dressing | pepitas (seeds) | harissa (gf, dfo)

grilled savoy cabbage (vegan option)

sesame | ricotta | soy (gf, dfo)

cured leeks (vegan)

nori | walnut puree | hazelnut (gf, df)

polenta (vegan option)

black fungi | shitake | beurre noisette (gf, dfo)

local potatoes (vegan option)

crème fraiche | broccoli leaf pistou (gf, dfo)

broccoli (vegan option)

almond | sheep's milk yoghurt (gf, dfo)

spring leaf salad (vegan)

truffle dressing | fried shallots (gf, df)

cheese

40g of one cheese / 40g of two cheeses

local honeycomb | carrot jam | toasted bread (gf)