

January 2023

VEGETARIAN MENU

AMUSE BOUCHE

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CHIANG MAI TOMATO

Gazpacho sorbet - cuca melon - finger lime

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BUTTERNUT SQUASH

Sea buckthorn - chervil - pumpkin seed oil

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RATATOUILLE TORTELLINI

Bell pepper foam - lemon basil - beach herbs

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TRUFFLE & EGG

Périgord truffle - mushroom - potato espuma

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ARTISANAL CHEESES FROM TROLLEY

Swiss flower honey - fruitbread - roasted nuts

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MULBERRY & BEETROOT

Greek yogurt - salt baked beetroot - red vermouth

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TROPICAL MONTBLANC

Chestnut - gooseberry - persimmon

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FRENCH PASTRY SELECTION

Bonbon - canelé - financier - tarte au chocolat

9 course menu 4500

Wine pairing 6 glasses 4000

Wine pairing 4 glasses 3000

Soft pairing 1900