

VEGAN MENU

STARTER

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La Salade De Tomates \$15
Heirloom Tomato Salad Macerated In Balsamic
With Basil Garnish

La Citrouille \$28
Pumpkin & Coconut Risotto, Chilli, Ginger &
Coriander Oil, Vegan Parmesan

Sashimi De Tofu \$27
Tofu Sashimi Served With Wakame Salad &
Ginger Syrup

MAIN COURSE

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Risotto Aux Champignons \$35
Mushroom Risotto, Vegan Cheese &
Micro Cress Salad

Salade Végétalienne \$32
Quinoa, Pinenuts, Goji Berries &
Baby Spinach Salad

Jardin Printanier \$38
Roasted Baby Root Vegetables In Hazelnut Oil,
Mushroom Purée With "Soil, Rain & Snow"

SIDES

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Petit Salade \$10
Iceberg Leaves, Cucumber, Mint & Lemon Dressing

Le Potiron \$10
Pumpkin Every Way - Roasted, Puréed, Crumbled,
Pumpkin Seed Oil

DESSERT

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Les Tropiques \$18
Coconut & Mango Panna Cotta, Bruléed Fresh
Pineapple, Kaffir Lime Gel, Toasted Coconut Crumble,
Mango Gel, Freeze-Dried Pineapple, Mango Passionfruit
Glass & Guava Sorbet

Autour Du Fruit \$18
Seasonal Fruit Extravaganza