

## VEGAN & VEGETARIAN MENU

### STARTER

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| La Betterave<br>Carpaccio Of Confit Beetroot, Coconut Sugar Caramelised<br>Walnuts, Turmeric & Coconut Yoghurt With Beetroot Oil<br>& Raspberry Dressing | \$26 |
| La Soupe à L'Oignon<br>French Onion Soup With Fourme D'Ambert<br>& Croûtons (Vegetarian)   | \$28 |
| Le Sashimi De Tofu<br>Miso Marinated Tofu Sashimi  | \$28 |

### MAIN COURSE

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| Le Risotto Aux Petit Pois<br>Pea Risotto With Spinach & Smoke Vegan Cheese  | \$38 |
| Les Légumes En Julienne<br>Green Tea Noddles, Shitake, Broad Beans, Vegetables<br>Spaghetti, Confit Tomato, In Roasted Garlic & Tomato<br>Broth | \$40 |
| La Papillote De Légumes<br>Baby Roots Vegetables Papillote,<br>Lemon & Garlic Hummus, Pesto Dressing & Pumpkin Seed                             | \$36 |

### SIDES

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| La Petit Salade<br>Iceberg Leaves, Cucumber, Mint & Lemon Dressing               | \$10 |
| Le Potiron<br>Pumpkin Every Way - Roasted, Puréed,<br>Crumbled, Pumpkin Seed Oil | \$12 |
| Les Frites De Polenta<br>Polenta Fries With Hummus                               | \$11 |

### DESSERT

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| L'Ananas Rôti<br>Sautéed Spiced Pineapple, Mango Coulis,<br>Coconut Cream & Coconut Sorbet                         | \$18 |
| La Citrouille<br>Spiced Pumpkin, White Chocolate & Coconut<br>Entremet With Spiced Pumpkin Gel<br>& Coconut Sorbet | \$18 |
| Autour Du Fruit<br>Seasonal Fruit Extravaganza   | \$18 |