

## VEGAN & VEGETARIAN MENU

### STARTER

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

### MAIN COURSE

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

### SIDES

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

### DESSERT

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