

VEGAN & VEGETARIAN MENU

STARTER

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Le Choux Fleur Cumin Roasted Cauliflower With Hummus & Minted Vegan Yoghurt	\$15
La Citrouille Pumpkin & Coconut Risotto, Chilli, Ginger & Coriander Oil With Vegan Parmesan	\$28
Sashimi De Tofu Tofu Sashimi Served With Wakame Salad & Ginger Syrup	\$27

MAIN COURSE

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Risotto Aux Champignons Mushroom Risotto, Vegan Cheese & Micro Cress Salad	\$35
Salade Végétalienne Quinoa, Pinenuts, Goji Berries & Baby Spinach Salad	\$32
Le Tian De Legumes Ratatouille Tian, Pesto & Homemade Balsamic Syrup	\$36
<i>Vegetarian</i> La Tarte Tatin Revisitée Leek Tarte Tatin, Goat Cheese Crumble, Pickled Onions & Miso Dressing	\$36

SIDES

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

DESSERT

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Fraise Croustillante Strawberry Crisp, Coconut Streusel, Coconut Chantilly, Strawberry Gel & Roasted Coconut	\$18
Autour Du Fruit Seasonal Fruit Extravaganza	\$18