

MENU VEGANE

TWO COURSES \$89,9
THREE COURSES \$109,9

LES ENTRÉES

Tartare de Pastèque

roasted watermelon, sauce d'épice, cashew cream, mustard cress, tomato crisps

Asperges et Pignons de Pin

local asparagus, whipped plant based ricotta, current & pinenut pistou

PLATS PRINCIPAUX

Farci à la Tomate

ox-heart tomato filled w/ chickpeas, piperade, crispy chickpeas, basil

Pithivier d'Artichaut

puff pastry of artichoke, leek, plant based ricotta & green olives

LES DESSERTS

Chocolat et Cacahuète

dark chocolate mousse, peanut crust, salted caramel, cherry sorbet

Fraises et Rhubarbe

layered strawberry sorbet, rhubarb & rose jelly, coconut tuile

Sorbet du Jour *flavour of the day*