



Vegetarian & Vegan Menu



Wine Spectator
Award 2024

Rajkumar Holuss
Chef De Cuisine

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Editor's Pick
Best Seafood

Vegetarian Menu

— START —

ARTICHOKE SALAD organic baby greens, kalamon olive, fennel, banyuls roast shallot vinaigrette 22

ORGANIC HEIRLOOM TOMATO SALAD french feta cheese, cucumber, golden beet, kalamon tapenade, moscato vinaigrette 18

— MID —

CAULIFLOWER SALAD golden beets, poached apple, pomegranate 19

GRILLED ASPARAGUS asparagus purée, cured egg yolk, meyer lemon 19

FENNEL miso glaze, caramelized orange 16

— MAIN —

TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio 28

MEDITERRANEAN VEGETABLES roasted zucchini, bell peppers, onion, sea bean, provencal vinaigrette 19

TRUFFLE RISOTTO piave vecchio, mascarpone, black truffle 59

— ACCOMPANIMENTS —

WILD MUSHROOMS 29
organic maitake, king trumpet, white beach

POTATO PURÉE 15
yucon gold potatoes, french echire butter

TRUFFLE POTATO PURÉE 29
yucon gold potatoes, french echire butter, black truffle

GRILLED ASPARAGUS 15
wood-grilled asparagus, asparagus purée,

ROASTED VEGETABLES 14
selection of summer vegetables, sea bean, olive, provincial

— DESSERT —

MONTENEGRO mountain honey, goat milk yogurt, walnuts 14

APPLE TARTE TATIN house made vanilla ice cream 21

STICKY TOFFEE PUDDING hot toffee sauce, candied pecans, house made vanilla ice cream 21

GRAND MARNIER SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 29

VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla ice cream 29

*** THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IN THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. ***

Vegan Menu

— START —

ARTICHOKE SALAD organic baby greens, kalamon olive, fennel, banyuls roast shallot vinaigrette 22

MELON SALAD melon, pickled radish, exotic citrus, espelette, green apple 17

ORGANIC HEIRLOOM TOMATO SALAD cucumber, golden beet, kalamon tapenade, moscato vinaigrette 18

— MID —

CAULIFLOWER SALAD golden beets, poached apple, pomegranate 19

GRILLED ASPARAGUS asparagus purée, meyer lemon 19

FENNEL miso glaze, caramelized orange 16

— MAIN —

PASTA DU JOUR braised sunchoke, wild mushroom 28

MEDITERRANEAN VEGETABLES roasted zucchini, bell peppers, onion, sea bean, provencal vinaigrette 19

WILD MUSHROOMS organic maitake, king trumpet, white beach, hazelnut romesco 39

— DESSERT —

SIMPLE BERRY PLATE seasonal berries 19

SORBET SELECTION three scoops of house made sorbet, fresh berries 18

ESPRESSO MARTINI vodka or tequila, freshly brewed julius meinel espresso 20

*22 % SERVICE CHARGE ADDED TO EACH CHECK