

## VEGETARIAN MENU

### **Amuse bouche**

Compressed watermelon with sweet basil | tomato water  
Purple sweet potato chips | St. Nectaire cream cheese | local figs  
Mini tartlet with truffle cheese | roasted leeks

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### **Chickpea Panisse**

Cauliflower bavaroise | tabouleh | aragula oil

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### **Tempura of seasonal vegetables**

Aged ponzu | Bentong ginger

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### **Celeriac and Truffle rosette**

Pommes anna | apple butter sauce | white onion soubise

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### **Fresh pasta Tagliatelle**

Braised baby gem | black olive powder | grapefruit | smoked butter | sabayon

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### **Truffle Brie sandwich**

Wild flower honey | pane carasao

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### **Summer red berries**

Blackcurrant leather and strawberry milk ice cream

Or

### **Exotic pavlova**

Banana bavaroise | exotic fruits | charcoal meringue | lemongrass foam

Or

### **Le Fromage**

5 types of A.O.P cheeses | fresh wild flower honeycomb

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### **Mignardises**

### **Bordeaux de canelés**

RM348 p/p  
RM698 p/p (with wine)