



# VEGETARIAN MENU

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**Executive Chef:** Gikas Xenakis

## **Beetroot**

raisins | green | almonds

## **Roasted Celeriac**

goat cheese | pear | golden trumpets

## **Chestnut Mousse**

porcini | celeriac | vegetables demi - glass

## **Ravioli\***

pumpkin | bergamot | gruyere

## **Risotto**

langoustine | saffron | tarragon

## **Chocolate**

chestnut | crumble spices | tangerine sorbet

## Tasting Menu

5* courses	€70/person
6 courses	€85/person

## Wine Pairing

75ml / glass

5* courses	€50/person
6 courses	€60/person

## Premium Wine Pairing

75ml / glass

5* courses	€75/person
6 courses	€90/person

Some courses may contain traces of nuts or other allergens.  
Please inform the staff of any allergies or dietary restrictions.