

## **VEGAN MENU**

### **APPETIZERS**

#### **ROASTED CASHEW AGNOLOTTI**

Japanese sweet corn, cashew cheese, almond soy caramel  
65

#### **QUINOA GALLETE**

Organic maya quinoa, baby gem, tomato chutney  
65

#### **A5 ASPARAGUS**

Jumbo asparagus, pickled ramp, mizuna walnut pesto  
89

### **MAIN COURSE**

#### **NAZU TZATZIKI**

Crispy eggplant, tzatziki sauce, pickled cucumber  
65

#### **POLENTA**

White cannellini ragout, wild mushrooms, herb mix  
75

#### **BEEF BOLOGNESE**

Vegan meat, penne pasta, tomato fondue  
89

#### **VEGETABLE RISOTTO**

Carnaroli rice, mixed vegetables, parmesan cheese  
99

### **DESSERT**

#### **PUMPKIN MERINGUE**

Macerated fruits, aquafaba, avocado mousse  
65

#### **PANACOTTA**

Poached prunes, blackberry jelly, beetroot sorbet  
65

#### **LEMON TART**

Tart crust, lemon curd, wild berries  
68