

# Welcome to



Since 2009, we carefully select and grow high quality products, that are prepared by a team of qualified and passionate Chefs who work every day to magnify plant-based cuisine.





# Starters

## Dubarry Black

Cauliflower velouté accompanied by sautéed wild mushrooms and black sesame seeds

GLUTEN-FREE | Allergens: sesame, celery | Other: garlic, onion

14 euros

## Rawness

Avocado lime and shiso cream, accompanied by a mango aspic, a fine Granny Smith julienne and homemade raw crackers

GLUTEN-FREE | Allergens: oleaginous fruits, sesame | Other: onion

12.50 euros

| This starter can be ordered as a main course: 19 euros

## Gravlax

Coriander and dill-marinated Chioggia beet ceviche, accompanied by a raw cauliflower tabbouleh, pomegranate dressing, and fresh herb mousse

GLUTEN-FREE | Allergens: soy (tamari)

13 euros

## Tangy

Millefeuille with fine crispy vegetables accompanied by a Kalamansi lemon mousse and savory chestnut shortbread

GLUTEN-FREE | Allergens: oleaginous fruits, soy, sesame | Other: onion

14.50 euros



# Main courses

## Famous

Marinated and oven-roasted Portobello mushroom burger served in a fluffy homemade bun, garnished with homemade Himalayan black salt mayonnaise, caramelized red onions, a thin slice of beet, fresh red oak lettuce, accompanied by roasted seasonal vegetables

WITH GLUTEN | Allergens: wheat, mustard, soy, maize, oleaginous fruits | Other: garlic, onion

21 euros

| This dish can be ordered with gluten-free buns: 23 euros

## Sumptuous

Moroccan spice-crusting Seitan, accompanied by a hokkaido squash purée with Ras-El-Hanout, roasted hokkaido squash slices, and a crispy homemade socca. This dish is served with a citrus laced brown sauce

WITH GLUTEN | Allergens: wheat, soy (tamari), celery | Other: garlic, onion

23.50 euros

## Fusional

Ravioli stuffed with faux-gras, shiitake and cilantro, accompanied by a thai lemongrass and dragon's breath chili consommé

WITH GLUTEN | Allergens : wheat, soy (tamari) | Other: garlic, onion, chili

24 euros

## Spheric

Crispy arancini prepared with arborio rice, sharp Vegusto « cheese », and infused with sage, oyster mushrooms, served on a fine truffled celeriac mousseline

GLUTEN-FREE | Allergens : rice, oleaginous fruits, maize, celery | Other: garlic, onion, alcohol chili

23 euros



# Desserts

**This menu will be updated on Tuesday, January 24 with our newest winter creations.**

## Williams

Large Autumn macaron with a vanilla-flavored Williams pear mousseline, caramelized quince compote, accompanied by a pear sorbet quenelle, pear chips and tarragon coulis

GLUTEN-FREE | Allergens: oleaginous fruits, soy, maize

12.50 euros

## Exotic

Mango-flavored chocolate mousse Dome made with 75% dark chocolate from Tanzania, mango, pineapple, passion fruit and lime filling, chocolate glaze, mango chips and an exotic sauce

GLUTEN-FREE | Allergens: oleaginous fruits, soy, maize

14 euros

## Flowery

Chiboust cream with chestnuts from Ardèche, chestnut crumble on a violet-flavored blueberry coulis, accompanied by meringue pieces, candied violets and fresh fruit

GLUTEN-FREE | Allergens: oleaginous fruits, soy, maize

13.50  
euros

## Victoria

Tartelette with caramelized pineapple, coconut whipped and fresh pineapple chunks; served with a coulis

WITH GLUTEN | Allergens: oleaginous fruits, soy, maize

9.50 euros

## Express

An espresso served with 2 macarons

GLUTEN-FREE | Allergens: oleaginous fruits, soy

5 euros



# Set price menus

## SET LUNCH MENUS

The set lunch menus are creations of the day. They vary according to the Chef's inspiration and do not include any of the dish "à la carte". They are exclusively available at lunch time from Wednesday to Friday.

### Option 1

Main course of the day and coffee

15 euros

### Option 2

Starter and main course of the day  
or Main course and dessert of the day

21 euros

### Option 3

Starter, main course and dessert of the day

28 euros

## GENTLE KIDS MENU

*Until 10 years-old*

Available on demand

10 euros

*Prices include VAT and service.*