

# Vegetarian menu

31 Euros net price (VAT inclusive)

## *Amuse Bouche*

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### To start...

*Seasonal salad*

*shavings of parmesan, olive oil and balsamic vinegar.*

*or*

*Our Chef's soup of the day*

*or*

*Green and white asparagus, a mustard and egg vinaigrette.*

*or*

*Vegetable stirfry with ginger and Tahiti vanilla.*

*or*

*Vegetable tian layered seasonal vegetables, black olives and fromage frais,*

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### To continue...

*Wild mushroom risotto.*

*or*

*Tagliatelle with fresh tomatoes, pine nuts and pesto.*

*or*

*Potato and bayleaf tart.*

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*Regional cheese selection*

*Supplement of 8 Euros*

*French cheese selection*

*Supplement of 12 Euros*

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### And to finish...

*Milk chocolate and almonds. Almond mousse and creamy milk chocolate served with a chocolate and almond milkshake.*

*or*

*Citrus fruit with bergamot. A lemon cream with crispy crepes, warm citrus fruit soup and bergamot ice cream.*