

Vegetarian menu

Welcome appetizers

Basket with eggplant mousse and pine nuts

Brioche with brie cheese and figs

Ciabatta toast with mini mozzarella, dried cherry tomatoes, and basil oil

Spanakopita with spinach and mushrooms

Profiterole with pecorino cheese mousse

5-course dinner menu

Radish and artichoke salad with Comté cheese crisps, red orange remoulade sauce, and red cabbage balsamic

White asparagus with Béarnaise sauce and truffles

Ravioloni with ricotta cheese, farm egg yolk, and wild mushroom sauce

Grilled eggplant with ratatouille filling and caramelized goat cheese

Rhubarb mousse with fresh strawberry sauce, milk ice cream, and caramelized butter crisps