



## VEGANUARY 3-COURSE MENU 59€

KING OYSTER MUSHROOM & PARSLEY ROOT 18€  
CONFIT HERBS | PARSLEY ROOT PANNA COTTA  
ONION JAM WITH COFFEE | CASSIS & LAVENDER

OR

PARSNIP FOAM SOUP 14€  
PÉRIGORD TRUFFLES | ALMOND MILK | TARRAGON OIL



PLANT-BASED STEAK WELLINGTON 32€  
FERMENTED FIBRES OF WHEAT SPROUTS AND BEETROOT  
TRAMEZZINI BREAD DOUGH CRUST | MUSHROOM CREAM  
MANGOLD | DIJON MUSTARD | TRUFFLES | VEGAN JUS

OR

COQUILLETES 32€  
MACARONI | TRUFFLE SAUCE | PÉRIGORD TRUFFLES



CREME BRÛLÉE 18€  
CRÈME BRÛLÉE FROM TONKA BEAN | ORANGE SORBET

MANAGED BY RHC