

EPICURE

VEGETARIAN MENU

EPICURE

VEGETARIAN MENU



YOUNG ARTICHOKE
artichoke crisp, hazelnuts and pink garlic from Lautrec.
79€

CHANTERELLES MUSHROOMS
panfried with garlic and flat leaf parsley, watercress coulis.
65€

SPRING FLOWERS AND VEGETABLES
green peas, fennel and cucumber, tandoori puffed rice,
spicy yellow pepper juice, mint oil.
65 €

STEWED RED ONIONS
with amaretto and fresh almonds.
65 €

FENNEL
roasted with Menton lemon,
with roasted fennel seeds.
75 €

CHEESES FROM OUR CELLAR
39€

LEMON FROM MENTON
squeezed into juice with lemonade frosted with nitrogen,
flavoured with peach and verbena.
39€

CHOCOLATE FROM ECUADOR
chocolate shortbread, cocoa nib praline,
hot chocolate espuma, chicory ice cream.
46€

440€ (without beverage)

This menu presents only a selection of dishes suitable for a vegetarian diet.
Do not hesitate to tell us any other allergy, intolerance or dietary restriction.