

EPICURE

VEGETARIAN MENU

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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 €

CAULIFLOWER
mouseline, marrow and tops, with Bourbon vanilla.
82 €

MORELS AND GREEN ASPARAGUS
cooked in a pot, parmesan crumble, morel's tapenade, light yellow
wine zabaglione.
125 €

CHEESES FROM OUR CELLAR
39€

LEMON FROM MENTON
squeezed into juice with lemonade frosted with nitrogen,
flavoured with pear and lemon thyme.
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.