

EPIASURE

VEGETARIAN MENU



EPIASURE M E N U



YOUNG ARTICHOKE

artichoke crisp, hazelnuts and pink garlic from Lautrec.

79€

LEEKES

grilled, “mimosa” eggs and dressing with black truffle.

95€

BEETROOT “CRAPAUDINE”

cooked in the fireplace, barely dehydrated,
aged balsamic dressing, walnut crumble.

65€

SALSIFIS

tapenade of trumpets mushrooms, chestnuts and black truffle, crispy
salsify peels and flat-leaf parsley oil.

120€

BLACK TRUFFLE FROM PERIGORD

cooked whole in a salt crust with the scents of the undergrowth, fine
Jerusalem artichoke mousseline, truffle jus.

230€

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.