



VEGETARIAN MENU 50€

*With its alcohol pairing 25€
With its non-alcohol pairing 18€*



STARTER 6€

*Daikon radish, wild garlic, fresh goat's cheese, sweet and sour
sauce, steamed bread, wild garlic pesto*



MAIN COURSE 12€

*Bortsh" style beetroot, red fruit preserved in vinegar, lacto-fermented
rhubarb,
ribot milk, red wine sauce*



SEASONAL PRE-DESSERTS



DESSERT 6€

Textured sorrel, farmhouse fromage blanc and milk jam

Our products come from local sustainable or organic farms.

