



# VEGETARIAN MENU 50€

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



## STARTER 6€

*Mushroom ravioli, textured egg yolk, mushroom garum broth*



## MAIN COURSE 12€

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



## SEASONAL PRE-DESSERTS



## DESSERT 6€

*Comice pear, chouchen, farmhouse cream*

*Our products come from local sustainable or organic farms.*

