

O'

SPRING VEGETARIAN MENU

Sample Menu (subject to changes)

AMUSE-BOUCHE

BOUQUET VEGETAL & FLORAL,
JASMINE AND MOUSSELINE CARROT TEA, CUCUMBER
bouquet, végétale et floral, tea au jasmin et carotte, concombre

SYMPHONY OF SPRING VEGETABLES

BEEF TARTARE AND AVOCADO, HERBS SALAD
BABY LEEKS MIMOSA, TRUFFLE VINAIGRETTE
cauliflower veloute, germanium extraction
tartare de betteraves et avocate salade d'herbes fraîches
jeunes poire aux mimosa à la vinaigrette de truffe

FRESH BEANS

GARBANZO AND FAVA BEANS, LEMON BUTTER, SAVORY, CHICKPEAS JUS
pois chiches et fèves mitonnées au beurre de citron, sariette

JIDORI EGG

SOFT COOK EGG, FLORENTINE AND COMTE CREAM
oeuf mollet à la florentine, creme de comte

EGGPLANT

"ZAALOUK", MINT, CORIANDER, KAFFIR LIME
l'aubergine "zaalouk", menthe, coriandre et feuille de citronnier

WHITE ASPARAGUS

ROASTED WHITE ASPARAGUS, BLACK GARLIC EMULSION AND SHISO LEAF
asperges blanches rôties, émulsion d'ail noir aux pousses de shiso

BLUEBERRY

SILKY LEMON CREAM, BLUEBERRY COMPOTE AND GERANIUM ICE CREAM
caillebotte au citron, compoté de myrtilles, crème glacée de litchie

PEAR

CRISPY MERINGUE, PEAR CONFIT AND "PEAR WILLIAM" SORBET,
VANILLA GANACHE AND CHOCOLATE SAUCE
meringue croustillante, poire confite et sorbet "poire william",
ganache à la vanille, sauce chocalatée

ASSORTMENT OF MIGNARDISES

assortiment de mignardises

Menu 250

Standard Pairing 150

Grand Pairing 350

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions