

# 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 avovate salade d'herbes fraîches  
jeunes poire aux mimosa à la vinaigrette de truffe

### JIDORI EGG

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

### WHITE ASPARAGUS

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

### 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 185**

**Standard Pairing 115**

**Grand Pairing 250**

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