

AUTUMN TASTING MENU

FRIDAY

Noodle Soba with baked sweet potato, pickled radishes and sesame
vinaigrette

Beer-pumpkin cream with chive ricotta

Smoked eggplant tartar and aragon olives

Creamy mushroom and cauliflower rice

Smoked tofu with black peas, sage pumpkin cream, baked pumpkin and
black garlic vinaigrette

Chestnut praline brownie with sweet potato foam

Sweet potato pannacotta with chestnut sauce and mandarin air

The menu doesn't include drinks

Price: 64€/person

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SATURDAY

Sweet potato chip stuffed with smoked eggplant with barbecue sauce

Kale salad with sage and mint vinaigrette

Potatoes and peppers with spinach, black garlic mayonnaise, garam
masala and fresh basil

Marinated canapés with green pepper sauce

Autumn seitan¹ with roasted mushrooms, carrots and pumpkin

Pumpkin sponge cake with chestnut cream and bitter mandarin foam

Chestnut roca with sweet potato cream and cinnamon air

The menu doesn't include drinks

Price: 64€/person

¹ Contains gluten. For celiac people we can offer the same dish, but with tofu instead of seitan.