

“We love our greens”

*Our vegan, gluten-free and
lactose-free offer*

Freshly made Guacamole with a shredded burrata salad, peppermint and nachos

*Prepared with a pestle and mortar with Empordà burrata, peppermint oil and
home-made nachos*

Our version of blancmange, a pineapple and basil granita

A well-known dish but with a cold, acidic and aromatic touch

Aubergine with a miso sauce

Macerated with red miso, soy sauce and toasted sesame

“Pithivier” from our allotment with tofu and vegetable glaze

A classic French dish, filled with seasonal vegetables and vegetable protein

Orange and carrot milkshake, pistachio and passion fruit cream

Orange textures, carrot and pistachio granita

Price per person : 49€