



VEGAN MENU
105 PER PERSON

BLUEBERRY SCONES

clotted cream + strawberry preserve

HAZELNUT FINANCIER

ENGLISH CUCUMBER SANDWICH

mustard "cream cheese" + lemon + dill

MARINATED ASPARAGUS

pan con tomate + lemon zest + almonds + baguette

SMOKED ARTICHOKE

celery + chives + chickpea aioli

MAITAKE CONSERVA

white bean hummus + roasted garlic + seeded dark rye

GARDEN PEA SALAD

chickpea aioli + crisp radish + mint

CASHEW MOUSSE

rosehip jam + ice wine gelée + sea salt + toast de paris

LEMON CANELÉ

whipped lemon ganache + lemon crème

BATTENBERG

marzipan + raspberry glacé

PISTACHIO BAVAROIS

earl grey crème, jaconde biscuit

PRALINE CRUNCHY CHOUX

caramel ganache

CHOCOLATE BISCUIT

coffee ganache sable

