

EPICURE

VEGETARIAN MENU

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YOUNG ARTICHOKE

artichoke crisp, hazelnuts and pink garlic from Lautrec.
79€

LEEKs

grilled, "mimosa" eggs and dressing with black truffle.
95€

SPRING FLOWERS AND VEGETABLES

green peas, fennel and cucumber, tandoori puffed rice,
spicy yellow pepper juice, mint oil.
65 €

CAULIFLOWER

en purée, à la vanille Bourbon,
et sommités croustillantes.
82 €

MORELS AND GREEN ASPARAGUS

cooked in a pot, parmesan crumble, morel's tapenade, light yellow
wine zabaglione.
125 €

CHEESES FROM OUR CELLAR

39€

LEMON FROM MENTON

squeezed into juice with lemonade frosted with nitrogen,
flavoured with pear and lemon thyme.
39€

CHOCOLATE FROM ECUADOR

chocolate shortbread, cocoa nib praline,
hot chocolate espuma, chicory ice cream.
46€
440€ (without beverage)



This menu presents only a selection of dishes suitable for a vegetarian diet.
Do not hesitate to tell us any other allergy, intolerance or dietary restriction.