

# Vegetarian Tasting Menu

Four course 99 pp  
Paired wines 69 pp

## **Charred cucumber**

with nori, avocado and shiso

## **Pine Mushroom Pierogi**

cashew, parsley and nutritional yeast

## **Roast beetroot**

with black rice, purple mustard and sweet potato

## **Chocolate**

dulche de leche, buckwheat and cocoa nibs

