

Natural Detox

Vegan tasting menu

Welcome from the kitchen

Gazpacho (8a) €12
of roasted tomato, wild garlic pesto and puffed buckwheat

Raspberry linguine pasta (1a,1b) €14
with capers powder and rye bread crumbs

Surprise Refreshment

Slow-cooked carrots (1a,9a) €16
roasted and glazed with their own jus, vegetable garum and puffed quinoa

Soft chocolate ganache (1a,8c) €10
raspberry popping candy, coffee crumble, extra virgin olive oil and fleur de sel

Digestive herbal drink from the Alps

Menu per person € 45

Portions are recalibrated to allow the entire proposal to be tasted at its best

It is not necessary to order the complete menu, you can also have individual courses

Cover charge: **€ 3.50 including bread and butter**
We kindly inform our guests that we do not provide separate bills.

To promote the best food quality some products are stored under intense cold.

If you have any intolerance or allergy, always let our staff know before ordering.

We are ready to meet your needs taking all the necessary precautions and using specific and certified foodstuffs. Pursuant to EU Regulation 1169/2011 we invite our customers to inform our staff of any allergies, food intolerances or pathologies related to the food you may have so that we can offer you the best possible service.

List of substances or products that cause allergies:

1. Cereals containing gluten:
a. Wheat, b. Rye, c. Barley, d. Oats, e. Spelt, f. Kamut

2. Crustaceans and crustacean-based products:
a. Shrimps, b. Scampi, c. Crabs, d. Lobsters

3. Eggs and egg-based products:
a. Chicken eggs, b. Quail eggs, c. Egg products (e.g. powdered egg white)

4. Fish and fish-based products:
a. Tuna, b. Salmon, c. Cod, d. Anchovies, e. Derived products (e.g. fish gelatin)

5.Peanuts and peanut-based products:
a. Whole peanuts, b. Peanut butter, c. Peanut oil

6. Soybeans and soybean-based products:
a. Soybeans, b. Soy milk, c. Tofu, d. Soy lecithin (E322)

7. Milk and milk-based products (including lactose):
a. Cow's milk, b. Cheese, c. Yogurt, d. Butter, e. Cream

8. Tree nuts:
a. Almonds, b. Hazelnuts, c. Walnuts, d. Pecans, e. Brazil nuts, f. Pistachios, g. Cashews

9. Celery and celery-based products:
a. Fresh celery, b. Celery powder, c. Celery seeds

10. Mustard and mustard-based products:
a. Mustard seeds, b. Mustard powder, c. Mustard sauce

11. Sesame seeds and sesame-based products:
a. Whole seeds, b. Sesame oil, c. Tahini (sesame paste)

12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg:
a. White wine, b. Red wine, c. Treated dried fruit, d. Preserved vegetables

13. Lupin and lupin-based products:
a. Lupin flour, b. Whole lupins, c. Vegan products containing lupin

14. Molluscs and mollusc-based products:
a. Mussels, b. Clams, c. Oysters, d. Squid, e. Cuttlefish