

VEGAN MENU



STARTERS

SOUP OF THE DAY / 18

BEETROOT TARTAR / 20
with horseradish and pickled lemon

MELLON SALAD / 15
seasonal greens and melitino vinaigrette

TOMATO SALAD / 16
with grilled and raw cherry tomatoes
and watermelon

MAIN COURSES

CELERY ROOT / 28
grilled with caramelized celery root pure zante
onions pure hazelnut and lemon aroma

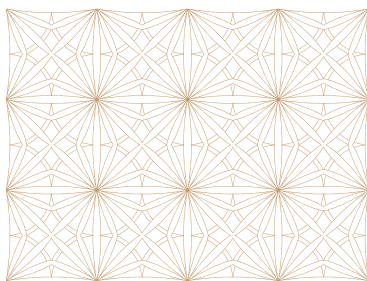
POTATO / 24
cooked giahni, zucchini and eggplant salad

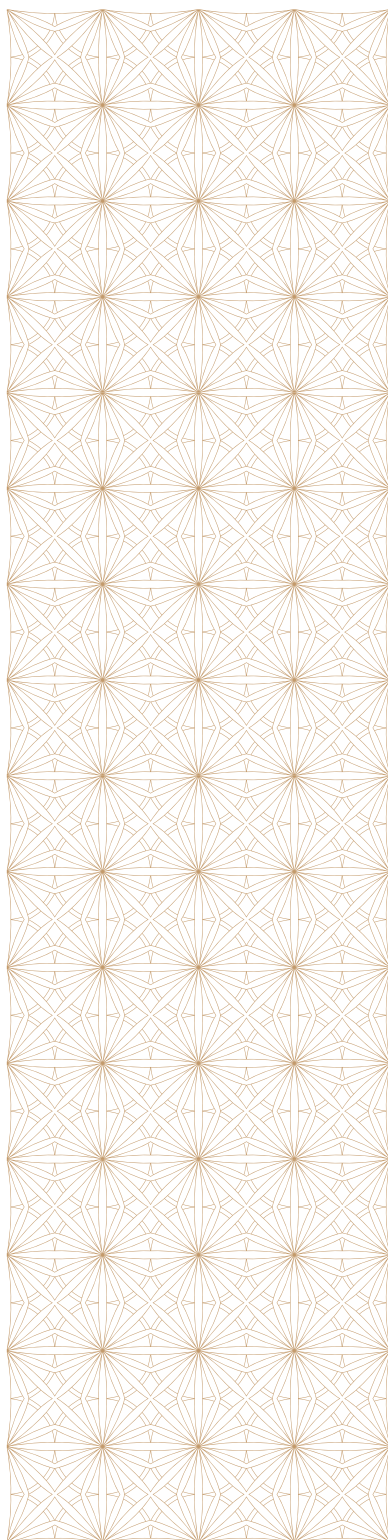
RISSOTO / 17
ascuarello, eggplant and tomato confit

DESSERTS

PINEAPLLE / 15
with coriander and vegan coconut sorbet

MELON / 13
corpaccio with lime and strawberry sorbet





FLOW DINE
& WINE