

tippling  
club

## VEGETARIAN MENU

Steamed brioche, pickled mushroom, manchego

---

Potato terrine, tofu, balsamic tonburi

---

Pea & mint tart

---

Nori cracker, yuzu avocado, cucumber

---

Nukazuke carrot tartare, cumin ketchup, cotija

---

Shepherdless pie

---

Black lime sorbet, garlic oil, coconut

---

Salad of artichoke barigoule, pickled garlic, chive

---

Plant based boudin noir, celeriac,  
cauliflower velouté

---

Faux foie gras cheesecake, blueberries, yoghurt,  
pine nut, walnut

---

Japanese pumpkin, pistachio, madras emulsion

---

Beet-strami, kampot pepper, spinach,  
pomme gaufrette

---

Sweet treats

---

Carbonated grapes

---

Sake for breakfast

---

Apple tart, 20 year mirin, tonka ice cream

\$190++

with pairing \$295++