

tippling
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club

VEGETARIAN MENU

Steamed brioche, pickled mushroom

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Potato terrine, tofu, balsamic tonburi

—

Pea & mint tart

—

Nori cracker, yuzu avocado, cucumber

—

Omelette onion bennett

—

Black lime sorbet, garlic oil, coconut

—

Plant based boudin noir, celeriac,
cauliflower velouté

—

Faux foie gras cheesecake, blueberries,
pine nut, walnut

—

Japanese pumpkin, pistachio, madras emulsion

—

Impossible bolognese, parmesan skin, basil

—

Fruit tomato risotto, pickled artichoke

—

Sweet treats

—

Carbonated grapes

—

Sake for breakfast

—

Apple tart, 20 year mirin, tonka ice cream

\$190++
with pairing \$295++