MENU À LA CARTE VEGETARIAN

STARTERS	ENDIVE WITH BURDOCK PESTO AND BERRIES GLAZE	18
	FALL MUSHROOMS' PIE	30
	FRIED EGG IN CASSEROLE	25
PASTA AND RICE	WHITE TRUFFLE RISOTTO WITH ROASTED PUMPKIN	40
	SMOKED RAVIOLI WITH STRACCHINO-CHEESE, SWEET ONION AND PEARS	26
	CHESTNUTS' DUMPLINGS, HORSERADISH AND YELLOWFOOT CHANTERELLES	26
MAIN COURSES	SAVOY CABBAGE WELLINGTON	28
	ROASTED BEETROOT WHIT CORNEL BERRIES SAUCE	22
DESSERT	CANDIED APPLE WITH SPRUCE SYRUP, PINE NUTS AND CRANBERRIES	14
	JERUSALEM ARTICHOKE CREME CARAMEL, COFFEE AND HAZELNUTS	14
	ELDER BERRIES PIE, BUCKWHEAT AND JUNIPER	12
CHEESE	SELECTION FROM THE BEST DAIRY REGIONAL PRODUCTION	15 - 30

JRE

TASTING MENU VEGETARIAN

FOREST
short experience

ENDIVE WITH BURDOCK PESTO AND BERRIES GLAZE **85**

CHESTNUTS' DUMPLIGS, HORSERADISH AND YELLOWFOOT CHANTERELLES

PORCINO MUSHROOMS WITH SOUR RASPBERRIES

ROASTED BEETROOT WHIT CORNEL BERRIES SAUCE

JERUSALEM ARTICHOKE CREME CARAMEL, COFFEE AND HAZELNUTS

WINE PAIRING € **50**

FOREST
full experience

ENDIVE WITH BURDOCK PESTO AND BERRIES GLAZE **115**

PUMPKIN SKEWER, FERMENTED SCALLION AND WOOD SORREL CURD

FRIED EGG IN CASSEROLE

CHESTNUTS' DUMPLINGS, HORSERADISH AND YELLOWFOOT CHANTERELLES

WHITE TRUFFLE RISOTTO

PORCINO MUSHROOMS WITH SOUR RASPBERRIES

ROASTED BEETROOT WHIT CORNEL BERRIES SAUCE

JERUSALEM ARTICHOKE CREME CARAMEL, COFFEE AND HAZELNUTS

WINE PAIRING € **75**

JRE