



WINTER (Vegetarian)

STARTERS

Pumpkin soup *D G N*

Velvety soup made from roasted pumpkin, spiced with nutmeg and hazelnut oil, served with baguette cheese crouton

Tomato tatin *D G*

A tart of juicy heirloom local tomatoes and caramelized shallots, topped with balsamic cream

Beetroot Carpaccio

Colored beetroot served with citrus supreme and lemon emulsion, ricotta cheese and herbal mix

Lentil and celery root salad *V*

A hearty salad combining tender lentils with crunchy celery root, dressed in a light jerez truffle vinaigrette

Mushroom Quiche *D G*

Crispy vegan pastry shell filled with local mushrooms duxelle

V - Vegan D - Dairy G - Gluten N - Nuts

MAIN COURSE

Mandarin infused artichoke tajine

A fragrant tajine featuring artichokes, mandarin oranges, lemon confit, green olives, baby potatoes, and green peas

SIDES

White Risotto *D*

Classic creamy risotto made with parmesan and pecorino cheese, topped with chopped chives and parmesan

***Black Truffle** Fresh topping of black shaved truffle to be added to your white risotto
Veg (AED 150 per 5g)

Mashed potatoes *D*

Velvety mashed potatoes with cream, butter and nutmeg

Roasted winter vegetables *V*

Delicately seasoned, perfectly roasted root vegetables

DESSERT

Sticky toffee chia pudding *D G N*

moist chia pudding made with regional dates, served with toffee sauce and vanilla

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