



Brut!

VEGGIE TASTING MENU

6 COURSES \$480
per person

+

WINE PAIRING
3 glasses \$380
5 glasses \$580

EDEMAME QUICHE
SHISHITO PEPPERS, YUKARI

ROASTED ZUCCHINI
FERMENTED CUCUMBERS, BUTTERMILK ALMOND DRESSING

MISO VEGETABLE
CHICKPEA PANISSE, CASHEW & CORIANDER PESTO

ROASTED CAULIFLOWER
ZA'ATAR, TAHINI, POMEGRANATE

BARLEY RISOTTO
HOJICHA BARLEY RISOTTO, SUMMER PRODUCE, MORELS

CHEESE & WINE
PINEAPPLE, VERMOUTH, MANCHEGO, BLACKBERRIES

AFTER DINNER DRINKS +
SAISON "FALLEN QUINCES" VERMOUTH - 80
FERNET HUNTER X CONSPIRACY CHOCOLATE CACAO - 80
HIBIKI "JAPANESE HARMONY" WHISKY - 180

WINE LIST



BEVERAGES

UNLIMITED NORDAQ STILL OR SPARKLING WATER - 30 PER PERSON
CHECK OUT OUR LATEST WINES BY THE GLASS ON THE BOARDS