For gluten free options check out our gluten free menu

starters

MARINATED OLIVES 8

Kalamata, green olives, herbs, vegan

POMMES FRITES 10**

House-cut fries, aioli, vegan

VEGETABLE SAMOSAS 12

House-made, mint chutney, vegan

CHEESE PLATE 16*

3 cheeses, nuts, dried fruit, crostini

MUSHROOM TART* 15*

Manchego, parmesan tuile

MEDITERRANEAN SPREAD* 15

Goat cheese, tomato, flat-bread

salads

-all can be made vegan

MIXED GREENS 6

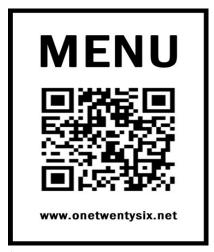
Cucumbers, tomatoes, organic greens, honey-balsamic vinaigrette, vegan

ROASTED BEET 9

Organic greens, bleu cheese, walnuts, honey-balsamic vinaigrette, request vegan

ARTICHOKE 9

Organic greens, parmesan, crispy chickpeas, lemonchampagne vinaigrette, request vegan



entrees

MUSHROOM LINGUINE* 27

Herbed tomato, shiitake mushrooms, spinach and organic cream

VEGAN RICE PILAF & NAVARATAN CURRY 26

Cauliflower, carrots, mushrooms, red pepper, coconut cream, vegan

BUTTERNUT SQUASH IN FILO* 30

Mascarpone, kale, garlic cream, walnuts

THAI GRILLED VEG 26

Thai fried rice, mushrooms, curried coconut cream, vegan

GNOCCHI WITH MUSHROOMS 30

Herb tomato broth, organic cream, spinach, housemade gnocchi, request vegan

VEGAN STEAK FRITES 28

Organic cauliflower steak, asparagus, bordelaise sauce, pommes frites, vegan

house-made desserts

CHOCOLATE TORTE 10

POPPY SEED CAKE 10

CRÈME BRULEE 10

VANILLA ICE CREAM 8

VEGAN BAKLAVA, SORBET 9

VEGAN BERRY SORBET 8

^{*}Cooked to order. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of food-borne illness