

VEGAN
TASTING
MENU

EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER
WITH A GLASS OF WINE TO COMPLEMENT THE DISH

ROASTED RED PEPPER & TOMATO SOUP

Basil/Parmesan croute (VGIA)

Wine Pairing: Cuma Torrontes/Cafayate/Argentina (125ml glass)

JERUSALEM ARTICHOKE A LA GRECQUE

whipped vegan feta & tofu/pickled celery/butter leaves/truffle (VGI)

Wine Pairing: 'Dry Farmed' Carignan/Debajo/Central Valley/Chile (125ml glass)

CELERIAC STEAK

Caper & golden raisin dressing/wild mushrooms/crispy enoki mushroom (VGI)

Wine Pairing: Atlantico Sur/Albariño/Familia Deicas/Uruguay (125ml glass)

ORIADO VALRHONA CHOCOLATE TERRINE

Cherry/candied hazelnut/Chantilly cream (VGI)

Wine Pairing: Licor de Tannat/Familia Deicas/Uruguay (50ml glass)

GRILLED VEGAN HALLOUMI

Toasted pitta bread/raisin chutney

Wine Pairing: Chandon/NV Brut/Mendoza/Argentina (125ml glass)

59.95 PER PERSON
(based on minimum of two sharing)

Sample menu/dishes and wines are subject to seasonal variations

Please be aware that the Tasting menu does not cater for specific allergens, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. (VGI) = Does not include any ingredients derived from animals. (VGIA) = Alternative available that does not include any ingredients derived from animals. (V) = Vegetarian. Cheese boards may contain unpasteurised cheese. All of our prices include VAT. discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

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