

POLLEN

Vegan Dinner Tasting Menu

31 JULY 2018, TUESDAY

FIVE COURSES 155 PP

/ WINE PAIRING (4 glasses) +45 /

Snacks

"Green" salad, macadamia ricotta

/ Costadila Ederlezi 450slm NV Veneto, Italy /

Tomato, tapenade, olives, tarragon

/ Kalleske Plenarius Viognier, Barossa Valley, Australia 2017 /

Mushroom and herb tea, cabbage, turnips, carrots

/ Château Lestignac Les Brumes, Bergerac, France 2017 /

Cannelloni of celeriac, sweetcorn, cepes, marjoram

/ Falco Peregrino, Bosco Falconeria, Sicily, Italy 2011 /

Peach, lime, rice

Petit fours

Coffee/ tea +5

All prices are subject to service charge and tax