

SALT.

VEGETARIAN
MENU

STARTERS

SALT-BAKED BEETROOT Feta, candy walnuts, orange (310 kcal / V).....	10
WILD MUSHROOM SOUP Tarragon oil (380 kcal / V).....	9
VEGETABLE GYOZA Sesame and soy dipping sauce (250 kcal / V)	9

MAINS

BUTTERNUT SQUASH RISOTTO Mushrooms and sage (580 kcal / V)	18
TOFU LASKA Noodles, coriander, chilli, coconut (520 kcal) / V)	18
MARINATED & CHARGRILLED AUBERGINE STEAK	18
Confit vine tomato, koffman chips, chimi churi (700 kcal / V)	

DESSERT

RASPBERRY SORBET & VANILLA ICE CREAM Chopped nuts (280 kcal / V).....	7
FRESH FRUITS & SORBET (160 kcal / V)	8
CHOCOLATE & COCONUT TART Vanilla ice cream (364 kcal / V).....	8

(V) Vegetarian | Adults need around 2000 kcal a day

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. Check with the server for Vegetarian and Gluten-Free options.

All prices include VAT at the current rate of 20%.