

SPRING

NICOLAS BEAUMANN

Maison Rostang

# Version Végétale

6 courses for 178 €

## GREEN ASPARAGUS FROM PROVENCE

Cooked with lemongrass and iced in its own juice,  
sorrel ice cream and mild curry vinaigrette

## POIVRADE ARTICHOKEs

In velvety soup of its leaves, stuffed with capers and olives,  
finished with marjoram oil

## LEEK HEART

Flame-cooked confit, champagne cream,  
leek and blood orange vinaigrette

## SALSIFY

Fondant and pear Williams, velvet infused with meadowsweet,  
yellow wine juice

## MARA DES BOIS STRAWBERRY

Marjoram-flavored sorbet, minty cream  
and reduced juice with Siltimur berries

## ICED RHUBARB

In vanilla juice, delicate coconut cream,  
purple shiso sorbet

Dishes on the menu may contain one or more of the 14 allergens. A detailed list is available upon request.  
Our meats are of French origin.

The restaurant does not accept payments by check. Prices are net in euros, tax included - Service included