



# PLANT BASED MENU

## STARTER

<b>THE CHANTIGNOLES PLANT-BASED CAESAR</b> - G/S/N/M Soy and miso vinaigrette, romaine lettuce, almonds, capers, pickled onion	-19-
<b>THE TOMATO</b> - SU/G Caprese vinaigrette, cucumber, pickled onion, croûtons	-21-
<b>THE SUMMER SALAD</b> - M Composition featuring lettuce and vegetable from the Labelle and Saint Amour farm, mustard and rhubarb vinaigrette	-21-
<b>THE AVOCADO</b> - SU/G Grapefruit, clementine, shallot, bitter lettuce, focaccia	-23-

## MAIN COURSE

<b>THE EGGPLANT</b> - SE/N/S/G/CE Romesco sauce, pearl couscous with chickpea, eggplant caviar	-33-
<b>THE WATERCRESS AND PRESERVED LEMON RISOTTO</b> - SU/N/CE Romanesco cauliflower, pearl onion, green pea, arugula pesto, mushroom, cashew cream	-41-
<b>THE BEAN MINISTRONE</b> - G/CE Kale, candied potato, roasted carrot, breadcrumb	-31-
<b>THE RICCIOLI ALLA PUTTANESCA</b> - G Roasted cherry tomato, artichoke, samphire, fried caper	-35-

## DESSERT

<b>THE PLANT-BASED CRÈME BRÛLÉE</b> - S	-14-
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### Notes on Allergies:

G: Gluten / L: Lactose / N: Nuts / P: Peanuts / E: Eggs / C: Crustaceans / SF: Seafood / S: Soy /  
SE: Sesame / M: Mustard / SU: Sulfites / LU: Lupin / CE: Celery / F: Fish

Please note that consuming raw or undercooked meat, beef burgers, poultry, shellfish and seafood presents a risk of foodborne illness.  
Please feel free to share your dietary needs and restrictions with us. Taxes and service extra. Tables of 8 or more, 15% surcharge applies.