

ARTEMIS

VEGAN

STARTERS

CHILLED CARROT SOUP

Avocado, Piquillo Pepper, Coriander 18

HEIRLOOM TOMATOES

Black Olive Purée, Sumac, Oregano 22

TABBOULEH SALAD

Bulgur Wheat, Cherry Tomatoes, Herb Salad, Lemon Vinaigrette 20

BEETROOT TARTARE

Crushed Mixed Nuts, Dill 12

MAIN COURSES

WILD ROCKET SALAD

Riesling-Poached Peach, Hazelnuts & Basil 24

QUINOA 'FALAFEL'

Hummus, White Cabbage Slaw, Pomegranate, Za'atar 19/28

STUFFED PIQUILLO PEPPER

Brown Rice, Spiced Zucchini & Eggplant, Arugula Pesto 28

PEARL BARLEY 'RISOTTO'

Slow Cooked Tomato, Summer Herbs 24

ROASTED CAULIFLOWER

Ajo Blanco, Muscat Grapes, Olive Oil 'Caviar', Mint, Almonds 32

SIDE DISHES

CHICKPEA 'FRIES' *Romesco, Almond, Curry Leaf 14*

SICILIAN TOMATOES *Avocado, Basil 16*

GRILLED BROCCOLINI *Aioli, Lemon, Red Pepper Dressing 16*

'POMMES DE TERRE ÉCRASÉES' *Crushed Ratte Potatoes, Herbs, Confit Onion 12*

DESSERT

TRIO OF SORBETS

Coconut, Apricot, Lemon Basil, with Assorted Berries 16