

**TASTE  
DU VIN**  
*VEGAN  
MENU*

*EACH COURSE WILL BE EXPERTLY PAIRED BY OUR SOMMELIER  
WITH A 50ML GLASS OF WINE TO COMPLEMENT THE DISH*

**ROASTED GARLIC SOUP** (66kcal)

Sourdough croutons, fried garlic oil and pumpkin seeds  
served with sourdough bread [VGI/NGIA]

**SAUTÉED MUSHROOMS ON TOASTED SOURDOUGH** (48kcal)

Madeira sauce [VGI/NGI]

**SALADE MAISON** (183kcal)

Baby kale, edamame beans, quinoa and alfalfa sprouts [VGI/NGI]

**TOMATO & RICOTTA GALETTE** (442kcal)

Traditional French tarte, mixed cherry tomatoes and vegan style ricotta,  
served with house salad [VGI]

**CHOCOLATE & AVOCADO POT** (138kcal)

Topped with pistachio, pomegranate and dried cranberries [VGI/NGI]

**GRILLED VEGAN HALLOUMI** (549kcal)

Toasted Altamura bread, raisin chutney [VGI]

Sample menu, subject to seasonal variations

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [NGI] = Does not include any gluten containing ingredients. [NGIA] = Alternative available that does not include any gluten containing ingredients. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. [VA] = Vegetarian alternative available. Calorie content. Calculations as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 calories a day. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.



For further information  
on allergens please scan here.  
HOTELDUVIN.com