

# Vegetarian Menu

## Soup

Soup du Jour 16.50

Cream of Riesling with Grapes 24.00

Vichyssoise 23.00

## Appetizers

Alberta Heirloom Tomatoes with Buffalo Mozzarella

Peppery Olive Oil and Aged Balsamic 24.00

Summer Salad Bouquet with Baby Leaves

Passion Fruit Dressing

Feta Cheese, Mango, Avocado, Cherry Tomatoes, Peppers and Cilantro 24.00

Spinach Salad and Orange Dressing

topped with Onsen Egg Yolk 24.00

Baked Vegetable Mille-Feuille

with Zucchini, Peppers, Eggplant and Buffalo Mozzarella

Basil Pesto 28.00

## Main Courses

Medallions of Quinoa

Hearty Tomato Sauce, Green Beans 35.00

Home-made Mushroom Ravioli

topped with Truffle Espuma and Porcini Mushrooms 35.00

Home-made Potato Gnocchi

with Gorgonzola Cheese, Green Asparagus and Cherry Tomatoes 35.00

Acquerello Risotto

with Green Peas and Taleggio Cheese 35.00

