Tasteful Encounters
Plant-Based

Served from 18h00

Ceviche
Koolrabi – leche de tigre – chili – munt – radijs
Kohlrabi – leche de tigre – chilli – mint – radish

***** *€19*

Knolselder / Celeriac
Duxelles – faux gras - moriel
Duxelles – faux gras - morel mushroom

** €21*

***Aardpeer / Jerusalem Artichoke**
Texturen van aardpeer – truffel – gekonfijt – gepoft – ras el hanout – crouton
Jerusalem artichoke textures – truffle – confit – puffed – ras el hanout – crouton

** €23*

Ravioli
Butternut – hazelnoot – beukenzwam – Hokkaido-beurre blanc
ice pumpkin dressing
Butternut squash – hazelnut – beech mushroom – Hokkaido pumpkin beurre blanc
ice pumpkin dressing

** €27*

Speculaasmoffa / Speculoos moffa
Sinaasappel – clementine – hazelnoot – eikenblad – crumble – chili-chocolade-ijs
Orange – clementine – hazelnut – oak leaf – crumble – chilli chocolate ice cream

** €19*

4 gangen / 4 courses **€ 82**
*5 gangen / *5 courses **€ 92** - ***The Full Fiera Experience***