

You are what you eat.
Brillat-Savarin
1755-1826

Vous êtes ce que vous mangez.
Brillat-Savarin
1755-1826

telezzüz

SIMPLE • NATURAL • MINDFUL

Making a difference, naturally.

STARTERS

Melon Soup 🍈

Almonds, Garlic, Roasted Melon Seeds, Mint

Tomato Salad 🍅

*Tomato Stem and Watermelon Sauce,
Grilled Watermelon, Soka Cream with Sumac*

Pea and Peach Salad 🍓

*Peach Skin and Pea Shell Vinaigrette, Spring Onion,
Mint, Basil, Parsley, Garlic Almonds Cheese*

Sun-Dried Tomato Tartare 🍅🥂

Pistachio Sauce, Garum, Mustard Pickles and Dijon Mustard, Capers, Purple Onion

Raw Artichoke and Chawanmushi 🍷🥂

Aromatic Raw Artichoke Slices, Garlic Oil, Popcorn

Stuffed Zucchini Flower 🍆🥂

“Faux Gras” Filling, Vegan Ricotta, Dried Plum Jam

Watermelon Tataki 🍈

Seaweed, Cucumber Salsa, Fried Capers, Almond Sauce

Confit Byaldi 🍆

*Zucchini, Eggplant, Piperade Sauce, Tabini Eggplant Sauce,
Basil Sauce, Caramelized Onion Purée, Lovage*

Flying Artichoke 🍄🥂🥂

Mushroom Ketchup, Apricot Sweet and Chili Sauce, String Bean Coleslaw

Potato Terrine 🍠

Fresh Truffle, Blueberry Sauce, Vegan Cheddar Sauce

*With our new menu embracing nature's generosity,
we bring summer's refreshing spirit to our plates.*

 Gluten  Allergen  Contains alcohol

** Our entire menu consists of vegan recipes.*

All taxes included in our prices effective from 08.07.2024.

Menu features both local and imported products. Our products may contain certain substances or ingredients that can cause allergies. For detailed information, please inquire with our staff.

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MAIN DISHES

Okra the Great 🍆

Tomato Sauce, Grilled Pickled Pepper, Parsley Foam

Eggplant Provencal 🍆🌿🍷

Tomato, Black Olive, Garlic, "Raki", Crispy Bread, Capers

BBQ Artichoke and Lemon Couscous 🍷

Tarragon and Lemon Couscous, Homemade Bbq Roasted Artichoke

Agnolotti 🍷🌿🍷

Mushroom Filling, Pea Purée, Mint Onion Jus, Vegan Demi-Glace, Basil Foam

Earl Grey Grilled Zucchini 🍷

Earl Grey Zucchini, Saffron Sauce with Vegetables

Braised Mushroom 🍷🍷

*Slow-Cooked Shiitake, Pea Purée,
Fermented Cashew Powder, Smoked Paprika Powder*

DESSERTS

Brioche "Kadayif" 🌿

*Brioche Bread Caramelized with Almond Milk, Plant-Based Cream,
Cinnamon and Nutmeg, Lemon Parfait-Filled Isot Ice Cream, Earl Grey Syrup*

Once Upon A Time Beer 🍷🍷

Malt Crumble, Beer Ganache, Malt Ice Cream

Elio's Peach Dessert 🍷🍷

*Almond Dark Chocolate, Almond Cream, Black Pepper and Peach Cocktail,
Gin-Infused Peach Slices, Vanilla Peach Cream*

Above The Clouds 🍷

Soapwort Foam, Lime, Lemon and Blueberry Cream, Sour Cherry Coulis, Caramelized Pineapple

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