

café l'oscar

VEGETARIAN MENU

Greek salad, gem lettuce, barrel aged feta (ve)

8/12

Asparagus, jasmine and honey dressing

15

Endive salad, blood orange, mozzarella

8/12

Wild garlic soup, rarebit soldiers

9

Butternut pithivier, sage, parmesan, mustard fruits

24

Broccoli agnolotti, roast almonds, pickled kohlrabi, preserved lemon

12/18

Pappardelle, cep ragu, parmesan (ve)

10/19

English asparagus, grelot onion and tomato fondue gratin (ve)

15

Chocolate and passion fruit Paris-Brest

Chocolate molleux cake, blackcurrant cream, blackberry sorbet (ve)

Banoffee pie, lime, Chantilly, caramelised peanuts

(ve) Can be adapted to vegans