



HORTUS

FESTIVE FINE DINING MENU
50- P.P.

BEETROOT SOUP 7,50

with vegan creme fraiche, basil-mint pesto & croutons

PUMPKIN SPAGHETTI (RAW) 9,-

with walnut pesto, fresh herb salad with lemon dressing and pecan nuts

PORTOBELLO MUSHROOM 14,-

with different forest mushrooms and baby potatoes with smoked vegan cheese

JACKFRUIT BOURGUIGNON STEW 18,-

served with endive mash, carrots and brussels sprouts, chestnut puree and roasted hazelnuts

VANILLA PANNA COTTA DELIGHT 8,-

served on a lavender shortbread biscuit with a lavender sauce

