

ANANAS

BAR • BRASSERIE

Menu Végétalien

Entrées

Pain d'Épi 16
Wholemeal Sourdough Bread,
Cold Pressed Olive Oil

Artichaut de Printemps 28
Globe Artichokes, White & Green Asparagus,
Spring Herb Purée, Croutons

Poireaux Confits 30
Confit Leeks, Lentil Vinaigrette, Fine Herb

Pissaladière 28
Provençal Flatbread,
Caramelised Onions, Black Olive, Herb Salad

Plats Principaux

Cassoulet de Légumes au Pistou 43
White Beans, Seasonal Vegetables, Pistou

Ratatouille 41
Eggplants, Zucchinis, Tomatoes, Capsicums, Basil

Gnocchi Sautés 44
Sautéed Gnocchi, Spinach, Capers, Olive Oil

Garnitures

Pommes Frites 18
French Fries, House Seasoning

Salade Verte 18
Green Lettuce Salad, Mustard Dressing

Chou-fleur Rôti 21
Roasted Cauliflower, Bittersweet Currants,
Candlenut, Mint

Desserts

Fraîcheur de Pomme et Melon 16
Piel de Sapo Sorbet, Green Apple, Kiwifruit, Elderflower

Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering.
Although we will endeavour to accommodate your dietary needs, we cannot be held responsible for traces of allergens.
10% surcharge applies on Sundays. 15% surcharge on all public holidays. 10% discretionary service charge applies to all groups of 6+.