SORRISO

INTERNATIONAL
FINE DINING

VEGAN MENU

CARROT & KOHLRABI
FERMENTED • SAVOY • ALMOND MILK
Sauvignon Blanc II / 2024 / Pfalz / Von Winning
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WILD MUSHROOMS
BEIGNET • LEEK • CELERY • SHIITAKE • SHIMEJI
Chardonnay / Edition Calcaire / 2025 / Languedoc-Roussillon / Pays d'Oc IGP / Laroche
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MAITAKE & KING OYSTER MUSHROOM
ESTRAGON • LIMA BOHNE • KIDNEY BOHNE
Cortese di Gavi / Tenuta Santa Seraffa / 2025 / Piemont / Comune di Gavi DOCG / Torlonia
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ZUCCHINI
V.DASHI • CARROT
Chablis / Le Finage / 2024 / Burgund / Chablis AOP / La Chablisienne
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OLIVE
KALAMATA OLIVE • YUZU • ROSEMARY
Spiced Olive Martini
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POINTED CABBAGE
MISO • BARLEY • PEKAN • CAULIFLOWER
Barolo / Nebbiolo / 2021 / Piemont / Barolo DOCG / Beni di Batasiolo
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HAZELNUT
CHOCOLATE • SALTED CARAMEL • NOUGAT • CURRANT
Sherry / Pedro Ximenez / Jerez-Xérès-Sherry - DOP / Bodegas Barbadillo
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VEGAN CHEESE
DARK GRAPES • MACADAMIA
Portwein / Fine Tawny Port / Douro DOC / Taylor's

5-COURSE-MENU without Maitake / Selection: Zucchini or Cabbage / Selection: Hazelnut or V.Cheese	115
Wine pairing or Non-alcoholic beverage pairing	75
6-COURSE-MENU without Maitake / Selection : Hazelnut or V.Cheese	145
Wine pairing or Non-alcoholic beverage pairing	95
7-COURSE-MENU Selection: Hazelnut or V.Cheese	175
Wine pairing or Non-alcoholic beverage pairing	110
8-COURSE-MENU ALL IN	195
Wine pairing or Non-alcoholic beverage pairing	125

Alle Preise in Euro und inklusive gesetzlicher Mehrwertsteuer. Bei Fragen zu Allergenen und Unverträglichkeiten, wenden Sie sich bitte an unser Personal