



PICNIC 16 JUNE 2026:

Plant-based Provence



Dishes

Faux gras
Rillettes de lentilles
Walnut pate
Daikon ginger pickles
Fermented cucumber
Pickled red onions
Sassoun
Peppered mixed nuts with capers
Salade niçoise
Provençal spelt salad
Bagna cauda
Rosemary aioli with vegetables
Leek cream cheese
Herb marinated tofu
Green salad
Lemon cake served with lemon custard
Orange rosemary chocolate truffles
Seasonal fruit



Drinks

A selection of local organic vegan wines and homemade non-alcoholic fermented drinks will accompany the courses as well as water aromatized with fresh herbs.

