

PICNIC 16 JUNE 2026:

Plant-based Provence



Dishes

- Faux gras
- Rillette 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.

