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VEGETARIAN TASTING MENU

Gem
Bread & broth
Root & leaf

Tartare of candy-stripe beetroot, Moscatel grapes & fig leaf granita

Truffle tart

Papillote of baked pumpkin, persimmon, coconut milk & marigold

White beans, hispi cabbage, pickled girolles & basil;
baked bread & smoked saffron sauce; aged pecorino shavings

Selection of cheeses from the trolley, seasonal fruit loaf & chutney
(*Optional extra course 24 supplement*)

Blood orange, marjoram & Lecciana olive oil

Coconut

Canelé cooked in beeswax
Pebble

Wine pairing: Classic 115, Iconic 195, Epic 495 & Hedonistic 1295