

# WAQU vegetarian summer menu \$55<sup>PP</sup>

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**COURSE 1.** CHERRY GAZPACHO

tomato cherry gazpacho, olive oil powder

**COURSE 2.** SOBA SEED + MUSHROOM SALAD

soba seed and mushroom salad, pickled celery

**COURSE 3.** ZUCCHINI

zucchini, mustard sauce, egg yolk film, quinoa, chickpea, lentil bean, oyster mushroom

**COURSE 4.** ASPARAGUS GRATINE

yolk vinegar, mustard, kinoa

**COURSE 5.**

PAN FRIED CANEDERLI with sage butter, spring onion sauce, seasonal vegetables

**COURSE 6.**

FRUITS PUNCH

seasonal fruits, mint lime espuma, an-nin blancmange, almond coconuts crumble, sangria gelato

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