



They have become some of our guests' most popular choices: **vegetarian or even vegan menus** which we have created for you with great efforts and care. We know, of course, that most of us are concerned with the challenges of our time – but to completely avoid animal products still remains unimaginable for many.

What we would like to demonstrate is that a vegan menu does not fall behind in any aspect, be it **quality, sophistication or variety of flavours**. On the contrary: many of our guests are positively surprised when being served our vegan menu. Experience it for yourself and enjoy a vegetarian or vegan menu, made with premium quality products from the region and lots of love.

MEATLESS

APPETIZER

Roasted leek | Pineapple | Tomato and sweet potato salsa

INTERMEDIATE COURSE I

Cauliflower in three facets
Ice | Stock | Whole florets

INTERMEDIATE COURSE II

Teriyaki tofu with mushrooms | Chicory

MAIN COURSE

Smoked courgettes | Yellow beetroot | Quinoa | Chipotle

DESSERT

Miso pudding | Matcha | Purple carrot | Black sesame

PREISE

3 Course Menu per person
135,00 € netto (excl. VAT)

5 Course Menu per person
190,00 € netto (excl. VAT)

4 Course Menu per person
150,00 € netto (excl. VAT)

Buffet per person
135,00 € netto (excl. VAT)

COMPONENTS

One glass of sparkling wine from our AXICA Signature line
Your selected menu
AXICA Signature wine and non-alcoholic beverages
Juices, AXICA table water still & sparkling
Coffee and AXICA praliné from the local chocolate manufacturer
Candide
Staff included



 **AXICA**
EVENTS & CATERING

