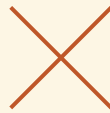




VISTA

LILY OF THE VALLEY



CULINA HORTUS

On May 4, we are welcoming the chefs from Culina Hortus to Lily of the Valley to join our chefs in creating an outstanding plant-based culinary experience.

Located in Lyon and voted best vegetarian restaurant in the world in 2020, Culina Hortus offers its guests a plant-based gourmet menu put together by Adrien Zedda and Thomas Bouanich.

United by a taste for sharing and a passion for cooking, the chefs at Lily of the Valley and Culina Hortus look forward to welcoming you to enjoy their exceptional vegetarian menu.



VISTA



MENU



LEGUME CONDIMENT, BREAD TUILE

PURPLE ARTICHOKE, MARJORAM, OLIVES AND CAPERS

Vincent Maillard & Charley Bouhier

PEAS/NASTURTIUM/BERGAMOT

Adrien Zedda

PROVENCE ASPARAGUS, PISTACHIO
AND SAMPHIRE SAUCE, WILD OLIVE OIL

Vincent Maillard & Charley Bouhier

CELERIAC/LOVAGE/SEEDS

Adrien Zedda

STRAWBERRIES WITH JUICE, SORBET, SORREL PESTO

Vincent Maillard & Cassandre Verdier

CHOCOLATE/MARIGOLD/RICE

Adrien Zedda



- €96 -

(excluding drinks)

*All prices include VAT.