

*You are what you eat.  
Brillat-Savarin  
1755-1826*

*Vous êtes ce que vous mangez.  
Brillat-Savarin  
1755-1826*

# telezzüz

SIMPLE • NATURAL • MINDFUL

Making a difference, naturally.

## STARTERS

### Melon Soup 🍈

*Almonds, Garlic, Roasted Melon Seeds, Mint*

### Tomato Salad 🍅

*Tomato Stem and Watermelon Sauce,  
Grilled Watermelon, Soka Cream with Sumac*

### Pea and Peach Salad 🍓

*Peach Skin and Pea Shell Vinaigrette, Spring Onion,  
Mint, Basil, Parsley, Garlic Almonds Cheese*

### Sun-Dried Tomato Tartare 🍅🥂

*Pistachio Sauce, Garum, Mustard Pickles and Dijon Mustard, Capers, Purple Onion*

### Raw Artichoke and Chawanmushi 🍷🥂

*Aromatic Raw Artichoke Slices, Garlic Oil, Popcorn*

### Stuffed Zucchini Flower 🍆🥂

*“Faux Gras” Filling, Vegan Ricotta, Dried Plum Jam*

### Watermelon Tataki 🍈

*Seaweed, Cucumber Salsa, Fried Capers, Almond Sauce*

### Confit Byaldi 🍆

*Zucchini, Eggplant, Piperade Sauce, Tabini Eggplant Sauce,  
Basil Sauce, Caramelized Onion Purée, Lovage*

### Flying Artichoke 🍄🥂🥂

*Mushroom Ketchup, Sweet and Chili Apricot Sauce, String Bean, Coleslaw*

### Potato Terrine 🍟

*Fresh Truffle, Blueberry Sauce, Vegan Cheddar Sauce*

*With our new menu embracing nature's generosity,  
we bring summer's refreshing spirit to our plates.*

 Gluten  Allergen  Contains alcohol

*\* Our entire menu consists of vegan recipes.*

*All taxes included in our prices effective from 08.07.2024.*

*Menu features both local and imported products. Our products may contain certain substances or ingredients that can cause allergies. For detailed information, please inquire with our staff.*

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## MAIN DISHES

### Okra the Great 🍆

*Tomato Sauce, Grilled Pickled Pepper, Parsley Foam*

### Eggplant Provencal 🍆🌿🥂

*Tomato, Black Olive, Garlic, "Raki", Crispy Bread, Capers*

### BBQ Artichoke and Lemon Couscous 🍷

*Tarragon and Lemon Couscous, Homemade Bbq Roasted Artichoke*

### Agnolotti 🍷🌿🥂

*Mushroom Filling, Pea Purée, Mint Onion Jus, Vegan Demi-Glace, Basil Foam*

### Earl Grey Grilled Zucchini 🍷

*Earl Grey Zucchini, Saffron Sauce with Vegetables*

### Braised Mushroom 🍷🥂

*Slow-Cooked Shiitake, Pea Purée,  
Fermented Cashew Powder, Smoked Paprika Powder*

## DESSERTS

### Brioche "Kadayif" 🌿

*Brioche Bread Caramelized with Almond Milk, Plant-Based Cream,  
Cinnamon and Nutmeg, Lemon Parfait-Filled Isot Ice Cream, Earl Grey Syrup*

### Once Upon A Time Beer 🍷🌿🥂

*Malt Crumble, Beer Ganache, Malt Ice Cream*

### Elio's Peach Dessert 🍷🥂

*Almond Dark Chocolate, Almond Cream, Black Pepper and Peach Cocktail,  
Gin-Infused Peach Slices, Vanilla Peach Cream*

### Above The Clouds 🍷

*Soapwort Foam, Lime, Lemon and Blueberry Cream, Sour Cherry Coulis, Caramelized Pineapple*

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