

VALENTINE'S DAY MENU • 80 EUROS

Served at dinner on Friday 14th February 2025, excluding drinks

AMUSE-BOUCHE

Beetroot crème brûlée and smoked herring egg

STARTER

Half-cooked foie gras, redcurrant coulis and onion chutney, brioche to share

FISH

Cod poached in vanilla oil, wild rice espuma and satay sauce

MEAT

Filet mignon of veal, viennoise with herbs and parsnip purée with a light truffle sauce

CHEESE

Goat's cheese mousse, cider caramel and salad

DESSERTS

Chocolate shortbread, milk chocolate and passion fruit cream, soft cocoa biscuit, passion fruit coulis, mango and passion kulfi ice cream

Net price, taxes and service included

