

VALENTINE'S DAY

Menu

Amuse Bouche

Fine Claire Oyster
Shallot Vinaigrette · Cheddar Bread

OR

Humus Variation
Avocado · Chives
Beetroot · Pomegranate Tartare

Appetizer Variation for Sharing

Braised Hokkaido Pumpkin
Parsnip Cream · Arugula-Garlic Pesto · Chili Cress
Braised Tomatoes

Grilled Veal Loin "7 Spices"
Avocado Cream · Mango Tartare
Tuna Cream · Lime Dressing

OR

Grilled Tofu
Avocado Cream · Mango Tartare
Tuna Cream · Lime Dressing

Intermediate Course – Soup

Thai Curry Soup
Orange Fillets · Rock Shrimp
Basil Cress

OR

Thai Curry Soup
Orange Fillets · Marinated Mango Jelly
Basil Cress

Main Course for Sharing

Whole Sea Bream
Cajun Style Sweet Potato Purée
Braised Rainbow Carrots
Citrus Fruits Coriander Pomegranate Dressing

OR

Whole BBQ Cauliflower
Cajun Style Sweet Potato Purée
Braised Rainbow Carrots
Citrus Fruits Coriander Pomegranate Dressing

Sweet Endings for Sharing

Trio of Chocolates
Dark, White & Ruby Chocolate
With Raspberries and Champagne Jelly

5 Courses including Aperitif – € 95 per person

5 Courses including Aperitif and Wine Pairing – € 135 per person