

Valentine's Menu



3 course menu 49,00

4 course menu 59,00

Amuse

Seasonal amuse bouche from the chef

Jardin de saison

Roasted green wheat, broad beans, peas and bell pepper with feta ice cream and black olive crumble

Bisque d'homard

Lobster bisque with a king crab ravioli

**included in 4 course menu*

Noisette de veau

Seared veal tenderloin with green asparagus, Pommes Anna, Iberico croquette and shallot jus

Panna cotta

Ruby chocolate panna cotta with raspberry and dark chocolate sorbet