



Where every sense meets romance

VALENTINE'S DAY 6-COURSE MENU

This Valentine's Day love story starts with...

PRAWN CARPACCIO
Avocado Tartar/Ossetra Caviar/Basil Oil

PUMPKIN SOUP
With Ginger/Creamy /Anise Crostini

BEETROOT GOAT CHEESE RAVIOLI
Sage Butter/Roasted Hazelnuts/Lemon Foam

Followed by...

SORBET
Passion Sorbet with Prosecco

A feast of the senses...

VEAL TENDERLOIN
Prosciutto/Forest Mushrooms/Slow Cooked Veal Cheek /Truffle Sauce

And before the night ends, share a special moment with a love potion...

PASSION FRUIT PARFAIT
Coffee Crème & Wild Forest Fruit Coulis

COFFEE & PETIT FOURS

Price: €80.00 per person



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VALENTINE'S DAY 6-COURSE VEGETARIAN MENU

This Valentine's Day love story starts with...

ROASTED LEEK MOSAIC
Truffle Oil/Smoked Eggplant Caviar & Microgreens

PARSNIP VELOUTÉ SOUP
Ginger/Coconut/Anise Crostini

CHICKPEAS RAVIOLI
Roasted Hazelnuts/Lemon Foam

Followed by...

SORBET
Passion Sorbet with Prosecco

A feast of the senses...

ROASTED CAULIFLOWER STEAK
Chickpea Purée/Grilled Asparagus/Confit Tomatoes /Basil Oil

And before the night ends, share a special moment with a love potion...

PASSION FRUIT PARFAIT
Coffee Crème & Wild Forest Fruit Coulis

COFFEE & PETIT FOURS

Price: €80.00 per person