



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



Where every sense meets romance

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