

A GASTRONOMIC EXPERIENCE TO SHARE AS A COUPLE

VALENTINE'S DAY MENU
FEBRUARY 14 & 15 - DINNER ONLY

AWAKENING OF THE SENSES

CRISPY COCKLES DELICATELY SEASONED,
SERVED WITH A LIGHT VERBENA MOUSSE

GOURMET DELIGHT

MELT-IN-THE-MOUTH FOIE GRAS TERRINE,
ENHANCED WITH ITS CARAMELIZED CANDIED APPLE

OCEAN DELIGHT

HOUSE-SMOKED SALMON, BEETROOT CRUNCH,
LEMON CREAM WITH FRESH GINGER

VEGETABLE INTERLUDE

CAULIFLOWER AND COCONUT TABBOULEH,
CRUNCHY RADISHES, AND PASSIONATE VINAIGRETTE

TREASURE OF THE SEAS

ROASTED MONKFISH WITH CHAMPAGNE SABAYON,
CARROT MOUSSELINE FLAVORED WITH SAGE

ALLIANCE OF FLAVORS

TENDER HAY-COOKED BEEF FILLET,
SERVED WITH A CRISPY POTATO AND HAWTHORN PIE

CHEESE BREAK

CHAOURCE MILLE-FEUILLE, ENHANCED WITH A TOUCH OF GREEN PEPPER

SWEET FINALE

REFINED DESSERT WITH NOTES OF LYCHEE, RASPBERRY, AND ROSE,
SERVED WITH ITS CREAMY WHITE CHOCOLATE ICE CREAM

€125 INCLUDING TAX PER PERSON