



Valentine's Day Menu
Monday, February 14th 2022
250€ per couple

Class of champagne
Potato cream with black truffle

To share

Chestnut

In broth with foie gras

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Scallops

Carpaccio, celeriac remoulade and black truffle

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Lobster

Guacamole with tofu, quail eggs and grapefruit,
yuzu dressing and white truffle oil

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Turbot fish

Glazed with lemon, spinach leaves and salsify

Or

Bavarian beef

Grilled fillet, potato gnocchi, fried garlic, green condiment with tarragon

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Cheesecake

Passion fruit and raspberry

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Coffee, tea or herbal tea

Delicacies