

Valentine's Menu

Amuse Bouche

Starters

Tuna tataki Seared sesame, crusted tuna, watermelon and ginger gel, pickled carrots
and puffed black rice

Or

Foie gras terrine with poached rhubarb and blood orange

Pasta

Gnocchi and octopus Butternut gnocchi, octopus, clams and broccoli

Or

Open ravioli, lamb ragu, topinambur and lemon

Main course

Red snapper Pan fried red snapper, artichokes and clams saute, parsley emulsion

Or

Roast veal loin, foie gras, Morels, potato soufflé and Porto sauce

Dessert

Chocolate and raspberries mille feuilles

Or

Fruit minestrone, chamomile and vanilla consommé, passion fruit emulsion

Selection of Petit Four

90 € Per person/ drinks not included / 130 € with a bottle of Champagne