

VALENTINE'S DAY MENU FRIDAY, FEBRUARY 14th, 2025

CRAB AND CAVIAR

Young leeks, tangy zabaglione.

SEA SCALLOPS

Colonnata bacon, black truffle and Jerusalem artichoke.

STUFFED SOLE

Sweet onions compote, shellfish and samphire with Kumbawa.

ROASTED VEAL CHOP

Vegetables in a cocotte with preserved lemon, black garlic jus.

TRUFFLED MONT D'OR

Yellow wine Baba and lamb's lettuce.

PINK GRAPEFRUIT JELLY

Champagne granita.

PANAMA DARK CHOCOLATE

Crispy and creamy, spiced chocolate ice cream.

880€

