

VALENTINE'S DAY

AMUSE BOUCHE FROM THE KITCHEN

RUSTIC BREAD & BUTTER

STARTER

FISH CARPACCIO OF THE DAY
CITRUS DRESSING | MICRO CRESS | FRESH BLACK PEPPER
SMOKED AT THE TABLE WITH ALLIER OAK.
OR

BEEF CARPACCIO
HOUSE VINAIGRETTE | PECORINO SHAVINGS | PETIT SALAD

INTERMEDIATE

AGED RISOTTO
PORCINI | PANCETTA | PARMESAN | CREAM CHEESE.

MAINS

SEA BASS COOKED IN SALT CRUST
SEA BASS COOKED IN A SALT CRUST, FLAMBE, AND FILLETED AT YOUR TABLE
PANACHE OF VEGETABLES TWICE COOKED POTATOES, CHAMPAGNE & CAVIAR SAUCE
OR

ABERDEEN ANGUS RIB-EYE
WILD MUSHROOMS | SPINACH | MASHED POTATOES | THYME JUS

DESSERT

CHOCOLATE & HAZELNUT TART
ALMOND SOIL | CHOCOLATE TUILE | VANILLA ICE CREAM

70.00 euro per person
25 euro per person deposit is required

