

Eur 69

ST. VALENTINE SET MENU



THE CHEF'S AMUSE-BOUCHE

1st STARTER



Duck *foie gras*, terrine & seared
to share

2nd STARTER



Sea bream tartare, yuzu pearls

PLAT



Crispy Angus beef chunk, 7h baking
or



Sea bass filet, leeks & shallots
or



Home-made potato gnocchi,
pumpkin cream

DESSERT



Chocolate & hazelnut pie,
Passion fruit *coulis*