



## VALENTINE'S DAY MENU

**95 euros**  
(PER PERSON)

### APPETISER

Potato spaghetti with truffle



### STARTER

Foie gras with Pink Lady marmalade,  
presented in the shape of a candy apple

*or*

Scallop carpaccio with fennel,  
mango, and avocado.



### MAIN COURSE

Sea bass fillet with celery and orange

*or*

Roasted veal fillet with thyme, creamy smoked potato,  
and seasonal mushrooms



### CHEESE

Smoked goat's cheese foam and caramelised pear



### DESSERT

Passion and chocolate – a shared experience.



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