



We wish you a beautiful Valentine's Day dining experience

70€ per person

Amuse Bouche

Homemade Cracker, Beetroot Cream Cheese & Caviar

Starters

Prawn Lasagna, Prawn Bisque Espuma & Soft Herbs

Tender sheets of pasta layered with sweet prawns, finished with a light prawn bisque espuma and fresh herbs.

Textures of Artichoke

Jerusalem artichoke panna cotta, confit artichoke heart, and crispy artichoke an elegant celebration of this vegetable.

Pulled Pork Rib Croquette, Chorizo Mayonnaise & Caramelised Onions

Slow-cooked pork ribs encased in a golden croquette, served with smoky chorizo mayonnaise and sweet caramelised onions.

Acquerello Risotto, Beetroot & Monkfish Ceviche

Creamy Acquerello risotto infused with beetroot, crowned with delicately marinated monkfish ceviche.

Mains

Duck Wellington, Parma Ham, Spinach & Puff Pastry

Succulent duck breast wrapped in Parma ham and spinach, encased in flaky puff pastry.

Red Snapper, Seasonal Herb Crust, Brandade Potatoes & Chamomile Sauce

Roasted red snapper with a fragrant herb crust, served creamy potatoes, finished with a chamomile-infused sauce.

Slow-Cooked Beef Short Rib, Sweet Potato Rosti & Chaval Frank Sauce

Beef short rib, paired with a crisp sweet potato rosti and a rich Chaval Frank sauce.

Baked Cauliflower Steak, Almond Shavings & Carrot Purée

Roasted cauliflower steak, adorned with toasted almond shavings and a silky carrot purée—a vibrant vegetarian delight.

Desserts

Classic Italian Tiramisu

Layers of espresso-soaked ladyfingers and mascarpone cream, dusted with cocoa powder

Heart-Shaped Strawberry Cheesecake

A luscious strawberry cheesecake, lovingly crafted in a heart shape.

Chocolate & Peanut Delice

chocolate mousse layered with peanut praline and a crisp base, finished with a glossy chocolate glaze.

MICHELIN
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