



## *Valentine's Day menu*

Little greetings from the kitchen



**Eros:**

Potato pie with salmon heart  
on daikon carpaccio, valerian and marinated blackberries



**Three Roses:**

Ravioli filled with lemon and rosemary ricotta,  
creamed spinach and leek straw



**Romeo & Juliet:**

Veal fillet with rose crust  
on saffron mousseline

Lime marinated prawns in red turnip osmosis,  
Chinese 'Bao' bread and floral foam



**Aphrodite:**

Vanilla mousse with raspberry heart,  
pistachio biscuit and sour cherry ice cream

**€ 68,00**

