Valentine's Menu

A little welcome from the kitchen

House-marinated salmon with
creamy guacamole, waffles,
citrus mayonnaise, oven-roasted
cherry tomatoes and lamb's lettuce

2 Hearts:
Black heart filled with potato and truffle
Red heart filled with beetroot,
cream cheese and horseradish
served on crunchy vegetable julienne
and mixed sprouts accompanied by
truffle-porcini cream an blue carrot dip

Roasted veal medallion on violet potato
espuma, a duo of roses and herb jus
served with a fried "Gnoccho", celery root
carpaccio and a lami-marinated prawn

White chocolate mousse filled
with raspberries, Tahiti vanilla
parfait, almond crumble, raspberry
gel and strawberry sponge

€ 74,00

Valentine's Menu
Vegetarian

A little welcome from the kitchen

Crispy vegetable spring rolls on
marinated mixed leaf salads, sour cream,
chili mayonnaise and guacamole

2 Hearts:
Black heart filled with potato and truffle
Red heart filled with beetroot,
cream cheese and horseradish
served on crunchy vegetable julienne
and mixed sprouts accompanied by
truffle-porcini cream an blue carrot dip

Braised jerusalem artichokes,
crispy egg with a soft centre
and airy Parmesan espuma

White chocolate mousse filled
with raspberries, Tahiti vanilla
parfait, almond crumble, raspberry
gel and strawberry sponge

€ 69,00