

Saint Valentine 2025



AMUSE BOUCHE

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LOCAL MEDITERRANEAN RED PRAWNS

PEA ROYAL, SEA HERBS, PRAWN TARTARE AND POTATO GALETTE, PRAWN AND MARJORAM SAUCE

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RAVIOLI WITH VALENCAY CHEESE

JERUSALEM ARTICHOKE AND TONKA BEAN VELOUTE, LOCAL BOK CHOY

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FISH OF THE DAY

ZUCCHINI, SMOKED FISH BONE AND PIKE ROE SAUCE, CURED WRECKFISH AND NEW POTATOES

OR

VEAL FILLET

WINTER LEEK COOKED IN TRUFFLE BUTTER, SMOKED HAM HOCK AND BROAD BEANS.

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LOCAL STRAWBERRY AND WHITE CHOCOLATE CREMEUX

BATAK PEPPER STRAWBERRY CONSOMMÉ, WARM WILD STRAWBERRY AND VANILLA GATEAU

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PETIT FOURS

95 EURO P.PERSON

ADDITIONAL BEVERAGE PAIRING 50 EURO P.PERSON

Not all ingredients are listed in the menu descriptions, so please do inform us of any dietary requirements.
Some foods may be served raw or unpasteurized.