

Valentine's Day Menu

AMUSE BOUCHE

Oyster, cauliflower, balsamic emulsion



APPETIZER

Scallops, ginger, shallot, lime



FISH

Fresh cod, zucchini purée, coriander



SORBET

Cassis with orange

MEAT

Smoked duck magret, saffron risotto, caramelized figs



DESSERT

Chocolate choux, raspberry sorbet, flowers



60.00 (BEVERAGES NOT INCLUDED)

85.00 (WINE PAIRING INCLUDED)

 Egg  Milk  Soy  Gluten  Sulphites  Fish  Molluscs  Nuts  Celery  Crustaceans

If you have a food allergy please ask our staff about the ingredients in each dish. In our kitchens we have procedures for handling food in order to guarantee the safety of our consumers, however we cannot guarantee at all that the products have not come into contact with other allergens that are not part of their normal composition. All prices in euros (€). VAT included at legal rates. No dish, food product, or beverage, including the couvert, may be charged if it has not been requested by the customer or if it has been left unused by them. We have a complaints book.