

CAFÉ
American

AMUSE

RILETTES OF DUCK, FIGS, SERRANO, AND BALSAMIC SYRUP

STARTER

SMALL WALDORF SALAD WITH STUFFED LOVE EGG

INBETWEEN

CAULIFLOWER VELOUTÉ WITH A HINT OF BLUE CHEESE

MAINS

PAN SEARED HALIBUT FILLET, RISOTTO NOIR, SAFFRON BEURRE BLANC,
CALAMARI, ROASTED CHERRY TOMATO, AND HERB OIL

OR

SEARED VEAL ESCALOPE MARINATED IN HONEY, MUSTARD AND ROSEMARY,
MASHED POTATO OF RED BEETROOT, GREEN ASPARAGUS, AND RED WINE GRAVY

OR

TOMATO RISOTTO WITH RUCOLA PESTO WITH PISTACHE,
AND FRESH BURRATA CHEESE

DESSERT

HEART SHAPED DESSERT TO SHARE, WITH FLAVOURS OF RASPBERRY,
CHOCOLATE, AND CHEESECAKE MOUSE

62,50 P.P

Joyeuse Saint Valentin