

VALENTINE'S MENU

AMUSE.

CAULIFLOWER SOUP WITH TRUFFLE OIL AND CHESTNUTS.

FIRST COURSE.

PAN FRIED SCALLOPS WITH RAZOR CLAMS AND VONGLE WITH BUTTERNUT PUMPKIN CRÈME, RED BEET CHIPS AND LOBSTER BISQUE.

SECOND COURSE.

CRISPY SWEETBREAD WITH PARSNIP MOUSSELINE, SAUERKRAUT AND PEDRO XEMINEZ JUS.

MAIN COURSE.

HOLSTEIN TENDERLOIN WITH DATE POLENTA, CAVELO NERO, SWEET POTATO CHIPS AND RAISIN MADEIRA JUS.

SCROPPINO.

SPOOM MADE WITH WODKA AND LEMON SORBET.

DESSERT.

GARNACHE CAKE WITH WHITE CHOCOLATE MOUSSE, RASPBERRY COULIS AND FRESH RASPBERRY'S.
(3,50 SUPPLEMENT) CHEESE PLATE WITH GRAPES, COMPOT AND FIGBREAD

€48,75

