

the valentine's day

special menu

small entrée:

OYSTER IRISH SUPREME N°2

with blood orange leche de tigre & ginger oil

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starter:

GRILLED SCALLOPS

with nduja dashi, panzanella croutons & salicorn powder

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main course:

BLACK COD

with lobster sauce, cime di rapa,
black olive powder & chili oil

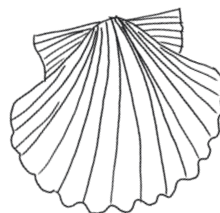
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dessert:

KIWI GANACHE

with white chocolate, Jalapeño mousse, lime,
pink pepper crumble & cilantro

€75 p.P.



the valentine's day

special menu
(vegetarian menu)

small entrée:

BETROOT TARTLET

with sheep labneh, roasted beetroot, pomegranate glaze,
red shiso & seaweed caviar

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starter:

ARTICHOKE ALLA ROMANA

with pecorino fondue, mint oil, garlic panko & long pepper

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main course:

ROASTED CAULIFLOWER

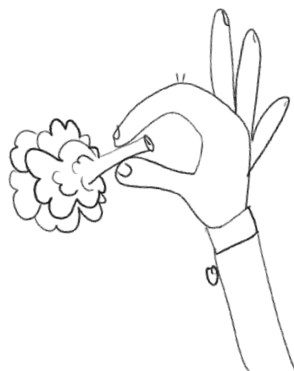
with saffron beurre blanc, black garlic,
pecan nuts & preserved lemon

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dessert:

KIWI GANACHE

with white chocolate, Jalapeño mousse, lime,
pink pepper crumble & cilantro



€70 p.P.