

Valentine's dinner

Thursday, February 14th, 2019

Crispy scampi
Toast melba with truffles
Beetroot sushi with rose water



Roots vegetables seasoned
with aromatics and spicy oils

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Marinated scallops with olive oil and lemon
muslin, Pondichery red pepper, cucumber
and mint jelly,
tortilla guacamole, frosted mojito

Black truffle with celery

Poached truffle chicken and roasted, golden
artichoke's ravioli, cress puree,
Albufera sauce

Ivory chocolate, passion heart, caramelized
mango with sweet spices, pomegranate
sorbet



280 € per person