

VALENTINE'S DAY MENU 14TH FEBRUARY 2020

Chef's Welcome

Pepper flavoured wafer, potato mousse, clams, bottarga

Starter

Citrus fruit marineted salmon, goat cheese mousse with beetroot, vegetable chips

First Course

Tomato flavoured risotto, steamed lobster, candied lemon

Second Course

Grilled umbrine, spicy sause, sauteed cabbage

Dessert

Trifle, chocolate mousse, red fruits

€ 80 per person Beverage excluded