



VALENTINE'S MENU

(SHARED BETWEEN TWO)

LET'S GET STARTED

Dozen oysters with cava vinegar

AND THEN

Cold cuts & hot camembert with truffle

COMING UP

Grilled red prawns
&
Crab in Soba soup

LATER

Milk-fed lamb with porcini mushroom and
Jerusalem artichokes risotto

FINISH

Strawberries, rose leaves & vanilla cream

\$1,288 +10%



\$1,608 +10%

served with

Chandon Brut NV or
Chandon Burt Rose NV

\$1,988 +10%

served with

Veuve Clicquot