

(alentine's Day Menu

COUVERT

ARTISAN BREADS

Butter from the Azores & Dips

SHARING STARTERS

CEVICHE OF YELLOW FIN TUNA

Citrus, Soy & Coarse Grain Mustard Dressing

BURRATA

Heirloom Cherry Tomatoes, Aged Olive Oil

OYSTERS

Salsa Verde Dressing

MAIN COURSE

LAND & SEA

Black Angus Fillet Steak & Sauteed Prawns with Garlic & Herb Butter, Panache of Vegetables, Roasted New Potatoes

DESSERT

ROMANCE OF CHOCOLATE

Chocolate Genoise, White & 70% Cocoa Dark Chocolate, Chocolate Glaze, Strawberries

75.00 PER PERSON

(no drinks included)

If you have a food allergy please ask our staff about the ingredients in each dish. All prices in euros (€). VAT included at legal rates. No dish, food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book