CANDLE LIGHT DINNER

Our menu for Valentine's Day

February 14th & 15th from 6:00 pm 3 courses | 39 Euro per person

STARTERS

PAILLARD OF BEEF LOIN

sugar snap pea and mango salad | coriander seeds

or

CAULIFLOWER CREAM SOUP (VEGETARIAN)

curry croutons | turmeric oil

or

SALMON "TATAKI"

teriyaki | sesame | cucumber | ginger

MAIN COURSES

SEA BREAM (FRIED ON THE SKIN)

pearl barley risotto with carrot-ginger | buttermilk broth | parsley oil

or

BEETROOT RISOTTO (VEGETARIAN)

horseradish | sunflower seeds

or

VEAL SADDLE STEAK

port wine and plum jus | teltower turnips | potato gratin

DESSERT

"SAN SEBASTIAN" CHEESECAKE (VEGETARIAN)

blackberry coulis | fresh berries | crumble