

VALENTINE'S DAY

To share

Champagne Veuve Clicquot and Oysters with their brunoise and ponzu

Braised artichoke heart with foie sauce

*Beef carpaccio, with black garlic, crunchy pine nuts
arugula and touch of parmesan*

Citrus scallop on topinambur base

Main courses

*Candied sea bass lingot with Thai sauce
served with Pak Choi and bimis*

Cava foam with citrus

*Beef tenderloin medallion with foie and truffle sauce
served with crispy potato millefeuille*

Dessert

*Panacotta with passion fruit coulis
and candied raspberry foam*

Drinks

Tarima white wine

Juan Gil Etiqueta Plata red wine

Champagne Veuve Clicquot

Water, beer, soft drinks



Live music during dinner

Price per Person: 69€