
Valentines day menu 14/2

Starter

langoustine ravioli with sauteed zucchini, spinach,
langoustine foam & dill oil

Riesling Evidence 2022 Gustave Lorentz

Main course

Butter-fried turbot "on the bone" with Potato puree
poached artichoke, dried tomato
olives & white wine sauce

Chablis Le Finage 2021 La Chablisienne

Dessert

Classic Tiramisu with Powder with cacao

GVigna Senza, Moscato di Ast

3 course menu 1195:-pp

Wine menu 495:-pp

To start with
1 glas if champagne & 2 oysters
195:-

All prices are per person and include VAT

