



Valentine's Day

2025

€75 PER PERSON

BREAD & SNACK

Focaccia with tomato butter

English Pecorino cheese puff

STARTER

Wild mushroom and yolk ravioli

truffled walnut emulsion, lemon thyme brioche crumb

French onion soup

Comté crouton

Crispy pork cheek

kohlrabi and fennel salad, sesame, pineapple, Nam Jim dressing

MAIN COURSE

Pan-roasted rack of lamb

fondant potato, caramelised fig, pickle mustard seed and port sauce

January king cabbage and sunchoke press

soy glazed oyster mushroom, sesame tuille, red pepper

Butter-roasted halibut

sea vegetables, pomme purée, caviar and Champagne sauce

TO SHARE

Butter-roasted chateaubriand +€35 supplement

osso buco stuffed portobello mushroom, truffle and parmesan chips,
red wine sauce

Available only when reserved in advance

DESSERT

Blood orange pavlova

mascarpone, caramelised white chocolate, blood orange and Campari

Profiteroles

pistachio Chantilly cream, cherry and dark chocolate sauce

Affogato

Frangelico liquor, warm walnut whip cake, vanilla ice cream

SWEET

Irish liqueur truffle