

Valentine's Day Menu

Chef's Amuse-Bouche

gilthead bream tartare | black taramas | chili | lime

Pumpkin Velouté

scallop | lemongrass | furikake | cinnamon

Aegean Sea grilled sea bass

leek in two textures | celeriac cream | dill oil |
beurre blanc | chives | salmon roe

Mille-feuille

madagascar vanilla cream | red velvet Chantilly |
mandarin spread | forest fruits

Petits fours

homemade migniardises | strawberries with chocolate