

VALENTINE'S DAY MENU

€ 75 / per person*

AMUSE-BOUCHE

Butternuts and ginger savoury custard, duck liver
coffee marinated

STARTER

Salmon slightly torched, yuzu dressing, scallion
and sesame oil

MAIN COURSE

Chicken breast poached in a ginger broth,
cucumber salad

DESSERT

Meringue, mandarine jam, confit
chestnuts

