

e e u w e n

Valentine's Menu

Three course - €75 p.p.

Starter

Choice of

ROASTED CAULIFLOWER SOUP

Green Lentils, Swisschard, Chermoula, Argan Oil

HOMEMADE AGNOLOTTI

Morilles, Salted Ricotta, Cime di Rapa

BEEF TARTARE & BONEMARROW

Black Truffle, Wild Garlic, Capers,
White Chicory, Pickled Mustard Seeds

Main

Choice of

SMOKED RISOTTO

Radicchio, Jerusalem Artichoke, Blauwklaver Cheese
Walnut, Aceto di Riso San Giacomo, Cedrat

CORN-FED CHICKEN

Green Aspergues, Salsify, Frisse, Chicken Jus, Gremolata

LINE-CAUGHT SEABASS

Seasonal Shellfish, Trout Roe, Spinach,
Pomme Purée, Seaweed Beurre Blanc

Dessert

Choice of

CRÈME CARAMEL

Apple, Lemon Thyme

COFFEE, VANILLA & PISTACHIO

Chocolate, Vanilla Ice Cream, Coffee Sabayonne, Meringue

MANDARINE SORBET

Whisky, Meringue, Cinnamon, Basil