



Valentine's menu

Starter

Asparagus, egg and parmesan 15€

(Asparagus nature, egg cooked at 65 °, yolk marinated with salt and sugar and parmesan mousse)

Tuscan fish soup 18€

(mixture of fish and molluscs, fennel, broccoli, saffron and dill)

First course

Lobster risotto with lobster bisque served with fresh peas and peas cream 23€

Rye homemade gnocchi with white rabbit ragù served on parmesan cream 19€

and tomato and ginger sauce

Second course

Beef fillet in puff pastry, stuffed with chestnuts served on a Marsala sauce, 25€

Renette apple cream and salted eggnog

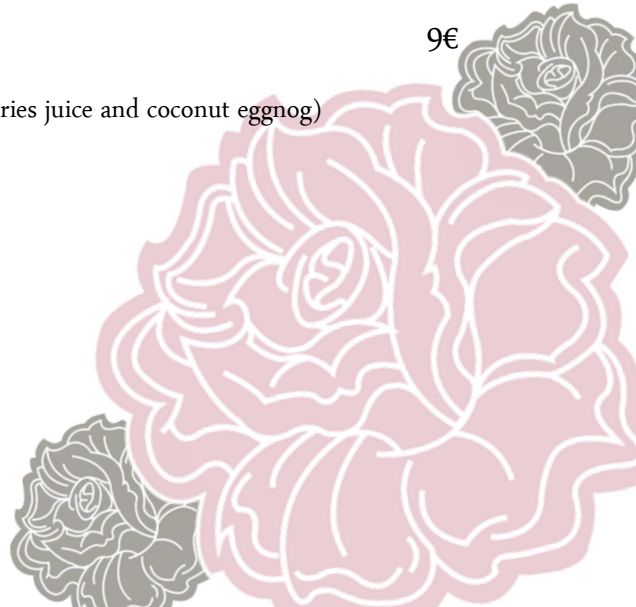
Herbed baked bass fish fillet with râte potatoes, onion cream, olives, capers and 25€

cherry tomatoes

Dessert

Amore cocco 9€

(Coconut crick crock, tapioca and coconut cream and lemon grass, strawberries juice and coconut eggnog)





Valentine's tasting menu

Mis en bouche

Sweet and sour aubergine rolls, tomato and ginger sauce, ricotta and parmesan mousse

Starter

Asparagus, egg and parmesan

(Asparagus nature, egg cooked at 65 °, yolk marinated with salt and sugar and parmesan mousse)

First course

Lobster risotto with lobster bisque served with fresh peas and peas cream

Second course

Herbed baked bass fish fillet with r ate potatoes, onion cream, olives, capers and cherry tomatoes

Dessert

Amore cocco

(Coconut crick crock, tapioca and coconut cream and lemon grass, strawberries juice and coconut eggnog)

150€ for couple included water, welcome drink and a bottle of wine and cover charge

