

# MENU

*St. Valentin*

## Appetizer

Smoked ham mousse quenelle | toasted bread  
Vegetable purse | Asian flavors

## Entrée

Chawanmushi with duck foie gras | hint of ginger |  
mesclun | dashi vinaigrette | crispy bread tile

or

Scottish salmon gravlax | Chioggia beetroot | dill  
sauce

## Entrée II

Razor clams | miso broth | shimeji mushrooms

or

Smoked quail on the BigGreenEgg | infused with  
green tea | celery | fried potatoes



## Interlude

Galangal sorbet

## Plat

Beef cutlet | edamame | mix of leeks and pointed  
cabbage | sesame cream

or

Sole medallions | fine turbot stuffing | bisque cream  
| julienne vegetables

## Pre-Dessert

The Moment for Two | a refined shot

## Dessert

Pavlova with caramelized Conférence pears | pear  
crisp | red fruit coulis

75 € / person

Vegetarian option available

