



Valentine's Day Menu

Book your table

AMUSE-BOUCHE

Love at first bite

Salmon tartare seasoned with yuzu and black sesame seeds, served with a crispy nori.

STARTERS

Half-heart, half-seared

Seared tuna tataki with caramelized soy espuma, red onion pickles for a tangy touch.

AND

Fondant by nature

Melting vegetable ravioli served in a clear miso-scented broth, accompanied by black mushrooms.

MAIN COURSES

Caught in its nets

Roasted sea bass fillet, creamy sweet potato purée, white sesame paste, and a citron combawa emulsion with fresh, aromatic notes.

OR

Crunch of tenderness

Teriyaki-style beef, glazed crunchy vegetables with rice vinegar, scallion condiment for an aromatic finish.

DESSERT

Melted for each other

Valrhona chocolate fondue infused with ginger, served with marshmallows and fresh fruits.