



## VALENTINE'S DAY *menu*



**55€**

### WELCOME

BREAD, organic sourdough round loaf, olive oil with oregano, yoghurt & mascarpone cream - vg, vn\*

BEEF TARTARE "SUSHI", spicy tartare, sushi rice - gf\*

### SOUP

POTATO VELOUTE, crispy cracked wheat, chives

### SALADS

ROASTED BEETS, mixed salad greens, roasted beets, pomegranate vinaigrette, pecans, parsnip - vg, vn\*, gf

### APPETIZER

CHICKEN WRAPS, tandoori style marinated chicken & yogurt sauce  
&

CHEESE PIE & ORANGE, kadaifi stuffed with greek cheeses, orange sauce, pistachios - vg

### MAIN DISHES

(one selection per person)

RIGATONI & MUSHROOMS, fresh & wild mushroom ragout, thyme, white truffle oil - vg\*

SHRIMP & CELERY ROOT, crispy shrimp, celery root ragout & cream, blue cheese sauce

RISOTTO & BEEF CHEEKS, saffron & parmesan risotto, braised beef cheeks in red wine & grape molasses

### MAIN COURSE SELECTION WITH EXTRA CHARGE

RIB EYE BLACK ANGUS, asian chimichuri, crispy potatoes, yoghurt cream  
(+25 €) - gf

STRIPLOIN BLACK ANGUS, asian chimichuri, crispy potatoes, yoghurt cream  
(+15 €) - gf

### DESSERT

PROFITEROLE, milk chocolate cream, vanilla ice cream & chocolate sauce

\*Our restaurant provides a specific warning list of allergens. In case of an allergy or intolerance to any of those, please notify your server.  
vg = vegetarian dish / vn = vegan dish/ gf= gluten free / vn\* = vegan with minor changes / gf\*= gluten free with minor changes