



Valentine's Menu

Couvert

Warm artisan bread, served with whipped sea salt & lemon butter and charcoal-infused olive oil

Starter

Soft ricotta gnocchi, gently sautéed with spinach and finished with nutty aged cheese

Fish Course

Olive oil–confit cod loin with silky chickpea purée, sautéed spinach, and a bright lemon emulsion

Meat Course

Grilled striploin steak with creamy aligot, charred onion, and a rich jus

Dessert

Warm dark chocolate fondant, paired with strawberry ice cream and a crisp hazelnut crunch

€60 per person

Includes coffee or tea and still or sparkling water