



VALENTINES MENU

February 14th 2025

Aperitif

Cremant Rosé 0,1 L

Starter

Celery Soup

White Truffle Oil | Red Cabbage | Jerusalem Artichoke
Chips

Main Course

Tempura of "Tame Dancing Mushroom"

Parsnip Purée | Carrots | Plum Jus | Pak Choi

or

Catch of the Day with Citrus Hollandaise

Creamy Peas | Pan-Fried Potato and Chickpea Salad

Dessert

Amaranth Yogurt Tart

Sour Cream Ice Cream | Honey Crunch | Passion Fruit

3 Courses incl. Aperitif | 60 Euro

Please book by e-mail.