

CELEBRATE

LOVE

VE

Set Menu

AMUSE-BOUCHE

Miso-cauliflower panna cotta heart with beetroot glaze /
carob crumble / prawn tartare

STARTER

Octopus carpaccio / harissa aioli / black garlic pearls / caper berries /
yuzu gel / crispy onion

Or

Veal cheeks / orzotto with smoked eggplant purée /
chive oil / kefalotyri espuma

MAIN

Beef fillet / celeriac purée / potato and sweet potato dauphinoise /
wild mushroom and truffle duxelles / baby rainbow carrots / beef jus

Or

Pan-fried Dover sole / Jerusalem artichoke purée / clams with beurre blanc /
prawn mousse / potato gnocchi / baby broccoli / glazed vegetables

DESSERT

Chocolate choux filled with dark chocolate cream stuffed
with pistachio praline / custard cream / salted pistachio gelato

€110 per person



CELEBRATE

LOVE VE

Vegan Set Menu

AMUSE-BOUCHE

Miso - cauliflower panna cotta heart with beetroot glaze / crumble carob

STARTER

Vegan mushroom risotto

MAIN

Grilled cauliflower / beetroot gnocchi / satay sauce / almond flakes

DESSERT

Cocoa sponge cake / hazelnut praline spread / milk chocolate mousse

€110 per person

