



St. Valentine's Dinner
with Live music

13th to 15th february, 2020

Dinner service

Entree

Saint Valentine's Cocktail.
Gillardeau Oyster and Champaign Essence.

Menu

Smoked Eel with Tomato Tarter and Black Garlic
Alioli Mayonnaise.

Or

Small Quail on Tomato Tartar
and Corn Foam.



Side of Red Mullet with Selection of Tubers
and Peanut Butter.



Lychee Sorbet and Strawberry Pearls.



Heart of Iberian Sirloin Accompanied
with a Duck Foie and Mushroom Wok.



Dessert

Chocolate Harmony.
Coffee and Herbal Teas with Mignardises

Wine Cellar:

Mineral Water.
Mia Moscato (Freixenet).

55€

VAT Included - price per person.

Freixenet



RESTAURANTE

