

Valentine's Day Menu

AMUSE BOUCHE

CHEESE AND FAUX GRASS CANDIES

FIRST COURSE

MUSHROOM CARPACCIO WITH TRUFFLE MOUSSE

SECOND COURSE

TARTAR BEETS ROSE WITH REMOULADE SAUCE

MAIN COURSE

CELERY ROOT STEAK WITH "SUSHI" ROLLS FILLED WITH
SMOKED TOFU, NORI LEAVES, AVOCADO, CREAM CHEESE
AND VEGAN CAVIAR

DESSERT

BENTO CAKE FOR TWO, RED VELVET WITH CASHEW CREAM
AND STRAWBERRIES COMPOTE