

MENU VALENTIN

14.2.2026 59€ p.P.

Vieras asadas

Salsa de Fresa | Rucola | Tomate

Crema de Remolacha

Almendras | Feta | Hierba Buena

Plato principal a elegir:

Solomillo de Ternera blanca

Pure de Boniato lila | esparagos verdes | Reduccion de Rioja y Chalotas

Langosta

Gnocchis cremosos a la trufa | Yema de Huevo

(1,2,3,4,7,9,12)

Ravioli de Burrata

Tomates medio secos | Espuma de Tomate blanco | Albahaca | AOVE

Mousse de Frambuesa y Rosa

Mascarpone | Chocolate Kalingo | Financier de Almendra

VALENTINSMENÜ

14.2.2026 59€ p.P.

Gebratene Jakobsmuschel

Erdbeer Salsa | Rucola | Tomate

Rote Beete Cremesuppe

Mandeln | Feta | Minze

.....

Hauptgang zum Wählen:

Kalbsfilet

Lila Süsskartoffel Püree | grüner Spargel | Rioja – Schalotten Reduktion

Languste

Cremige Trüffel- Gnocchis | Eigelb

(1,2,3,4,7,9,12)

Burrata- Ravioli

Halb getrocknete Tomaten | weisser Tomatenschaum | Basilikum | EVOO

.....

Himbeer- Rosen Mousse

Mascarpone | Kalingo Schokolade | Mandel- Financier

MENU VALENTINE'S

14.2.2026 59€ p.p.

Seared Scallops

Strawberry Salsa | Rocket salad | Tomato

Beet- Cream- Soup

Almonds | Feta | Mint

.....
Main courses to choose from:

Veal- Fillet

Violette- Sweetpotatoe Mash | green Asparagus | Rioja – Shalotte Reduction

Langoustine

Creamy truffle gnocchis | Egg Yolk

(1,2,3,4,7,9,12)

Burrata Ravioli

Semi dry tomatoes | white tomato foam | Basil | EVOO

.....
Raspberry- Rose Mousse

Mascarpone | Kalingo Chocolate | Almond- Financier