

THE BRASSERIE

VALENTINE'S DAY DINNER MENU

AMUSE BOUCHE

Lemon Thyme Infused Eel, Pearl Cucumber, Sevruga Caviar

STARTER

Lobster Salad, Apple & Celeriac Remoulade, Green Apple Sorbet,
Aromatic Dressing

FISH

Poached Halibut, Creamy Salsify, Truffle Spumes

MEAT

Black Angus Tenderloin Rossigni, Light Mousseline

DESSERT

Coco Framboise, Raspberry Jelly & Coconut Mousse