

Valentine's Day

CHEF'S MENU

COLD STARTERS

Oysters 2 pcs. <i>sauce mignonette</i>	35
Jardin des Chèvres salad <i>French goats cheese, avocado, pecan nuts, sundried tomatoes, figs, honey-mustard dressing</i>	49
Burrata with tomatoes <i>raspberry tomatoes, pineapple tomatoes, pesto, grissini</i>	59
Andalusian style beef tartare <i>sundried tomatoes, olives, Dijon mustard, fresh truffle</i>	65
Octopus carpaccio <i>salsa verde, aioli peperoncino</i>	69

HOT STARTERS

French soup Bouillabaisse <i>prawns, mussels, halibut, tomatoes</i>	49
Baked artichoke <i>bechamel, mozzarella, truffle oil</i>	55
Prawns in butter emulsion <i>garlic, chilli, parsley, pinsa</i>	61
Pan fried scallops <i>cauliflower mousse with buerre noisette, apple, caviar, borage, lemon oil</i>	69

MAIN COURSES

Truffle risotto <i>fresh truffle, ceps, Grana Padano, arugula</i>	89
Carbonara with fresh truffle <i>egg yolk, guanciale, Pecorino Romano, fresh truffle</i>	89
Gaudi's Prawns <i>tiger prawns, mussels, pimentón paprika, grilled peppers, roast potatoes</i>	99
Skrei Cod <i>cauliflower puree, lobster bisque, potato crumbs</i>	119
Octopus Calabrese <i>roasted potatoes, spicy tomato sauce, caviar</i>	139
Beef Wellington <i>roasted vegetables, demi-glace sauce, fresh truffle</i>	149

SIDES

Fries with truffle aioli	25
Puree Primitivo	25
Hasselback potato	25
Mesclun salad	25

DESSERTS

Tiramisu with pistacchios	39
Raspberry granita, salted caramel, halva	39