



VALENTINES DINNER

STARTER

**SOUS VIDE OCTOPUS,
WARM CUMIN OCTOPUS, GARNISH SALAD WITH MUSTARD DRESSING**
SOUS VIDE OKTOPUSSALAT

SOUP

RED BEETROOT & LEEK SOUP WITH PINE NUTS
ROTE BETE LAUCH SUPPE

MAIN COURSE

**PAN SEARED RED SNAPPER & CAVIAR,
SAUTEED SEASONAL ROOT VEGETABLES,
ROASTED GARLIC, MASHED POTATOES & CHIVES,
CRÈME LEMON SAUCE**
ROTER SNAPPER IN DER PFANNE ANGEBRATEN

OR

**BEEF BRISKET,
SERVE WITH SEASONAL GREEN VEGTABLES,
ROASTED GARLIC MASHED POTATOED & RED WINE JUS**
RINDERBRUST MIT GEMÜSE

DESSERT

**DARK CHOCOLATE HAZELNUT CAKE
SERVE WITH BERRY COMPOTE**
HASELNUSSKUCHEN MIT SCHOKOSTÜCKCHEN

BEVERAGE

- VALENTINES WINE FLIGHTS 4 GLASSES - 75ML**
- SPARKLING VEUVE DU VERNAY ROSE, FRANCE
 - TORRESELLA PINOT GRIGIO ROSE ITALY
 - PIRRAMIMMA SHIRAZ AUSTRALIA
 - FORTIFIED WINE MANCINO ROSSO AMARANTO ITALY

4 COURSE SET / \$78++
WINE FLIGHT / \$38++