

\$85.00pp
3 Course Dinner

Valentine's

SPECIAL MENU

Entrée

TARTARE DE SAUMON FUMÉ

Smoked salmon tartare flavoured with dill, caper and chives served with crostini.

BOUCHÉE A LA REINE POULET

Puff pastry cup with a creamy mushroom and chicken filling.

SALADE

Spiced pepitas, walnuts, pear and blue cheese tossed through salad leaves with crispy prosciutto and a honey mustard vinaigrette.

Main Course

POISSON À LA MANGUE

Grilled market fish served with mango sauce, sautéed green beans and a crispy julienne, coriander and noodle salad.

PORC

Grilled pork served on summer vegetable caponata topped with a fresh salsa verde.

BISTRO FILET

Black Angus grain-fed sirloin with sautéed green beans, garlic mash and chimichurri.

Dessert

CHEESECAKE À LA FRAMBOISE

White chocolate and raspberry cheesecake with white chocolate gelato.

PROFITEROLES AU CHOCOLAT

Choux pastry puffs with custard filling, warm chocolate sauce and whipped cream.



*with love,
Heart Of Europe*

