

Valentine's Day Menu

Welcome drink rosé Champagne on the rooftop terrace

Seared Foie Gras and Scallop served with white truffle sauce

Mascarpone sorbet

With strawberry purée and Hrabal Sekt

Veal Saddle prepared by Sous-vide method with seared
Prawn sweet pea emulsion and vegetable confit

Smooth Caramel & Mild Chocolate Mouse

With roasted hazelnut and coconut creme anglaise

