



# Valentine's Day Menu

## FIRST LOOK

Fine de Claire nº3 oysters with ponzu sauce and tobiko  
Foie mi-cuit bonbon with caramelised walnuts  
Cauliflower foam with a caviar Pearl

## CARESS

Scallop ceviche with passion fruit  
Avocado, red onion, red chilli, fresh coriander, and  
passion fruit tiger's milk  
Strawberry and champagne sorbet

## HUG

Duck confit medallion with sweet potato purée, sautéed shiitake  
mushrooms, and red wine sauce

## KISS

French meringue, Marc de Champagne cream, raspberry sorbet,  
and mascarpone Chantilly with Tahitian vanilla

Petit four

## WINES:

Welcome drink: Bellini cocktail or a glass of Cava  
White wine: Marqués de Vizhoja D.O Galicia, Albariño  
Red wine: Morosanto Lucio D.O Ronda, Tempranillo Syrah

Please, note that our dishes may contain elements or trace elements of certain ingredients that under Spanish law are obligated to identify as possible allergens. For more detailed information about allergens on the menu, our knowledgeable waiter will be pleased to assist you.