

VALENTINE'S DAY
BRASSERIE & ATRIUM

White Peach Bellini

Wild mushroom & black truffle velouté, ricotta & parmesan shortbread (V)

Ce, G, L

STARTERS

Ciabatta fried oysters, crab emulsion, sea herbs

C, E, F, G, L

Heritage beetroot carpaccio, whipped goat's cheese, blood orange dressing (V)

G, L, M, Su

Foie gras mosaic, cherry, macadamia brittle, pain d'épice

G, L, N, Se

MAINS

Herb grilled wild sea bass, bisque risotto, asparagus, caviar (for 2)

C, Ce, F, G, L, M

Butter roast chateaubriand, bone marrow, ox tail tart, gremolata (for 2)

Ce, G, L, M, Su

Wild mushroom & winter truffle ravioli, porcini cream, grilled oyster mushroom (V)

E, G, L, Se, So, Su

DESSERTS

Rum & raisin crème brûlée, banana, spiced chantilly

E, G, L, N, Se, So

"Mon chérie" pink gin, plum, raspberry & citrus mille feuille (for 2)

E, G, L, N, Se, So

Chocolate pecan brownie, raspberry & almond crémeux, milk ice cream

E, G, L, N, Se, So

Tea or coffee

Tropical pâtes de fruits

Kindly select one starter, one main course, and one dessert
of your choice from the options above.

50.000 HUF/couple (+13% service charge)