

Valentine's Day Dinner Menu

Celebrate the art of love with a curated dining experience designed to captivate the heart and soul.

February 14th, 2026

€45 per person



A TOAST TO LOVE

Welcome drink & amuse bouche "Love bite"

Slow-cooked beetroot with yoghurt and dill, served in crisp phyllo shells ^{7,8}

STARTERS

Cupid's Garden Salad

Baby spinach salad with parmesan flakes, tomato confit, caramelised apple, croutons and honey-mustard vinaigrette ^{7,8,10}

OR

Velvet Pumpkin Soup

Slow-roasted pumpkin, crispy crostini ^{1,7,8}

MAIN COURSE

Lover's Lamb Suprême

Roasted rack of lamb with mushroom ragu and chestnut, served with smoked broccoli, potato purée and velvety mushroom sauce ^{7,8,12}

OR

Seabass à l'Amour

Seabass fillet with lemon & caper sauce, aromatic oil, pea purée and roasted herby potatoes with turmeric ^{4,7,8}

OR

Crimson Heart

Risotto with roasted beetroot, goat's cheese and walnuts ^{7,8}

Vegan option available

DESSERT

Red Velvet Kiss

Red velvet cheesecake with mixed berries and strawberry coulis ^{7,8,3}

Dark Chocolate Desire

Dark chocolate, mixed berries, hazelnut glaze and raspberry coulis ^{7,8,3}