

VALENTINE'S DAY

STARTER

HOUSE-MADE RAVIOLI

House made ravioli filled with pureed roasted sage and pumpkin, with lemon ricotta, crispy sage and sage butter.

MAIN COURSE

A choice between

JÖRGENSEN BEEF WELLINGTON

Beef fillet, wrapped in mushroom duxelles and golden puff pastry, served with truffle pomme purée, oven-roasted carrots, glazed asparagus, and finished with a red wine and Madeira jus.

or

SALMON

Grilled salmon glazed with a Champagne sauce, served alongside pea purée, roasted fennel, and creamy saffron risotto.

DESSERT

CHOCOLATE MOUSSE CAKE

Rich chocolate mousse cake served with Falk salt, raspberry gel, dehydrated red berries and white Chocolate crumble.

8.990 KR.