

C O L L E C T I O N

Autumn Winter

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A romantic dinner menu header featuring a blurred background image of a balcony with two wine glasses and a plate of food, overlooking a scenic view of a town and hills.

Romantic Dinner

Welcome drink:

- A bottle of Cava Brut, the perfect spark to start the night.

A Touch of Passion:

- Red candles and a rose, the universal symbol of love.

Appetizer:

- Tart with egg yolk cured in beetroot and Timur pepper, with the salty touch of Oscietra caviar.

Starter:

- Delicate ravioli filled with red shrimp and coral, caressed by vanilla and saffron butter.

Main course:

- The classic Wellington sirloin, with the irresistible aroma of truffle and the smoothness of its sauce, accompanied by crunchy potato biscuits.

Dessert:

- A sweet and sensual ending: Canutillo filled with creamy white chocolate and mandarin jam, along with a refreshing scoop of peanut ice cream.

Price

2 pax 350€

Customize your Romantic Dinner - VAT NO included