

# Valentine's Day

6 COURSE  
GOURMET TASTING MENU  
AVAILABLE 11<sup>TH</sup> - 15<sup>TH</sup> FEBRUARY

Passion fruit Martini cocktail on arrival  
& a red rose for your sweetheart\*!

Homemade Tomato & Rosemary Focaccia Bread  
Tapenade & olive oil

♥  
**Amuse**

Artichoke Veloute, blacktruffle,  
caramelized walnuts

♥  
**Lobster & King Scallop**

Baked in the shell with pastry

♥  
**Souvide & Crispy Duck**

Smoked at the table, orange puree

♥  
**Beef Wellington**

Bourguignon juices, Mini fondant, baby vegetables

♥  
**Dark Chocolate Espuma**

Gold leaf & cointreau

♥  
**€85 per person**

Vegan and vegetarian options are available -  
pre-booked in advance.

10% service charge applies.

the  
**little geranium**  
LA GALA DE NIJAS

\* Red rose applicable to 14<sup>th</sup> Feb only.