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St Valentine' s Dinner

14-15-16 February 2008

Alternate layers of pickled chicken breast, foie gras and caramelised apple

Cod fish soup with black pudding and cuttlefish tagliatelli

Marinated Salmon with fennel cream and caviar

Sea bass with artichokes, razor shell and grill garlic cream

Duck magret with pineapple, bacon and anis sauce

Porridge with honey, cinnamon and anisette ice cream

Passion fruit sponge cake with Pedro Ximénez cream
and gianduja mousse

Vinos

Vin 36 Riesling

Fuente Elvira (ferm. en barrica) – D.O. Rueda

El Vínculo – D.O. La Mancha

Casa del Inca Px – D.O. Montilla-Moriles

Café y Mignardises

Price: 75€ (VAT included)

Information & Bookings: +34 952 832 371

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