



VALENTINE'S DAY TASTING & PAIRING

From February 13rd to 15th

Passion Fruit

Cocktail by Dry Martini

Payoyo Cheese

Fino Eléctrico

DOP Montilla-Moriles. Pedro Ximénez

Cured tuna with fried almonds and EVOO

Hallado

VT Sevilla. Syrah, Petit Verdot (organic)

Iberian pastrami Maestro

Pierre Gimonnet Cuis Premier Cru NV

AOC Champagne. Chardonnay (organic)

Marinated Carpier scallops

Love Dessert

Petit-fours

45

Price in euros, per person. VAT included.

In case of food allergies or intolerances, kindly ask our staff.