

**SO THIS
IS LOVE**

VALENTINES DINNER

STARTER

Veal tartare with vinegar pearls, chive
foam and bread toasts with wakame

Paired with Hehn Rosé Sparkling Wine

FISH COURSE

Nero risotto with seafood, breaded
sole and samphire

Paired with Indiegente White

MEAT COURSE

Iberian pork presa with Jerusalem
artichoke purée, cassava crisps
and Madeira sauce

Paired with Herdade dos Grous Red

DESSERT

Rebel black forest cake

Paired with 10-year old Churchill's Tawny

€75

Let us know if you have any allergies, intolerances or food preferences.
Price per person. Reservation required. VAT included.