

**VALENTINE'S DAY MENU**

**Tuesday the 14<sup>th</sup> of February 2012 - dinner**

*Please take note that the following menu will be served at a price of 300.- Swiss Francs per person (one aperitif included) and that it may be subject to change.*

**EDIBLE CRAB**

flaked edible crab in thin jelly  
home-made lime yogurt  
crunchy vegetables pickles

**NORMANDY SCALLOPS**

poached in beeswax  
gold ball turnips with beer

**COASTAL RAY WING**

wild cabbage buttered  
with « Grand Cru Bora-Bora » vanilla from Tahiti  
foamy butter with citrus peel

**WINTER LAMB AND BLACK TRUFFLE**

chosen pan-roasted cuts  
gnocchis with sheep cheese and green Matcha tea  
strong gravy

**FRESH AND MATURED CHEESE**

**BLACK TRUFFLE CLOUD**

Guanaja chocolate and mild spices