



PETIT PALAIS
PLATRES

Valentines Romantic

EXPERIENCE

14 February 2023

**A romantic candlelit dinner to the
favourite love tunes of our resident musician**

tête-à-tête

DINNER AT 9PM

- Prosecco Valentino
pre - dinner welcome
- 7 course Gala dinner

€69 per person

tête-à-tête

DINNER & STAY

- Early check in
- Prosecco Valentino
pre - dinner welcome
- 7 course Gala dinner
- Champagne late
lazy breakfast
- Late check out until 14:00

€269 per couple

Above prices include all service charges and taxes



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tête-à-tête

14 February 2023

**Manager's Welcome with
Prosecco Valentino**

Executive Chef's amuse-bouche

Feuillet of foie gras infused with local thyme oil,
accompanied by cranberry marmalade.



SOUP

Cappuccino of mushroom, black truffle shavings.

STARTER

Scallop ceviche topped with caviar, cucumber, and lime juice,
squid ink coral and foam of black sea salt.

OR

smoked duck fillet with baby greens, orange segments and
mango tossed with raspberry dressing.

SORBET

Exotic passion fruit.

MAIN COURSE

Veal tournedos Rossini with commandaria jus,
glazed baby carrots, broccoli, snow peas, beetroot dauphinoise
accompanied by pommes byron and horseradish foam.

OR

Atlantic black cod beurre noisette with hazelnut shallots and prosciutto powder,
accompanied by pak choi, asparagus, baby carrots, saffron Risotto.

SWEET TEMPTATION

Strawberry and pistachio entremets glazed with Belgian chocolate.

LOVER'S PETIT FOURS

Freshly brewed filtered coffee



at 69,00 euro per person | including all service charges and taxes