



Salon Marie

VALENTINE'S DAY MENU

STARTER

APHRODITE'S ABDUCTION

marinated salmon with beetroot, parsley root,
citrus-sour cream, pomegranate

(G/H/F/L/M/N)

SOUP

ISTAR'S DUET

pumpkin foam soup with coconut milk
and smoked duck breast wonton

(C/G/L/M/H/F/N)

MAIN COURSE

FREYA'S FEAST

medium fried Beiried slices with port wine jus,
chervil mousseline, ginger carrots and
Szechuan pepper foam

(G/H/F/L)

DESSERT

CUPID'S ARROW

"Hot Love" Salon Marie
Tonka-bean vanilla tart with white
chocolate and raspberries

(A/C/G/H/F/N)

Price
4-couse-menu

69

Vegan or vegetarian menu options possible upon recommendation of the chef. All prices in euros including VAT. Typesetting and printing errors reserved.

