



LULU  
*Valentine*

COCKTAIL TO START | CÓCTEL DE BIENVENIDA

TESSELLIS WITH LOVE

*Tessellis sloe-gin, apricot liqueur, vanilla-lemon foam, raspberry crumble*  
*Tessellis sloe-gin, licor de albaricoque, espuma de vainilla-limón, crumble de frambuesa*



LOVE TRIO

APPETIZER PLATTER | PARA COMPARTIR

*hummus & crispy veggies | hummus y verduritas crujientes*  
*mousse de foie & sweetened tomato | mousse de foie & tomate dulce*  
*bonbon of goat cheese, nuts & honey | bombón de queso de cabra, nueces y miel*



VALENTINE OYSTER | OSTRA SAN VALENTÍN

*roasted strawberry-balsamic mignonette*  
*mignonette de fresa asada-balsamico*



SHRIMP RAVIOLI | RAVIOLI DE GAMBA

*Shrimp ravioli, bisque-lemon cream sauce*  
*Ravioli de gamba, salsa cremosa de bisque-limón*



TENDERLOIN ROSSINI | SOLOMILLO ROSSINI

*Foie, boletus mushrooms, potato gratin, Madeira sauce*  
*Foie, setas boletus, gratin de patata, salsa Madeira*



LOVE TRIFLE

*red velvet cake, white chocolate & pistachio cream, red fruit foam*  
*bizcocho red velvet, crema de pistacho y chocolate blanco, espuma de frutos rojos*

€ 45,-