



# AUDREY'S

## ST VALENTINE'S MENU

POMEGRANATE MIMOSA OR FLUTE OF ESPUMANTE

### STARTER

- Goat's cheese wrapped in filo pastry, raspberry and rose petals  
or  
Chef's Port wine paté with caramelized sweet red onion comfiture  
or  
Prawns fried in olive oil and garlic with a hint red malagueta pepper

### MAIN DISH

- Sea bass and prawns en papillote  
or  
Chatenaunriand Flambé for 2  
Tenderlion with daohinoise potatoes & seasonal vegetables  
or  
Fettuccine with truffle butter dressed with fresh shavings of parmesan

### DESSERT

A romantic Sharing plate of 5 chef's favourites

**60€**  
per person  
Table reservation required

COFFEE, SELECTION OF TEAS AND MINERAL WATER