

VALENTINE'S DAY



Restaurant *Lafleur*

MENÜ GRANDS PRODUITS

Amuse Bouche

Hiramasa kingfish tartare with piquillo jelly, fruity curry ice cream, ginger dashi marinade, radish rolls, apple and spicy Chinese cabbage salad

Chicory and spiced carrot in yuzu kimchi broth with spinach, quinoa and hazelnut crunch and carrot cress

Fried carabinero with sesame crunch, crustacean bisque with lime and lemongrass, Sweet potato cream, quince chuntesy and umeboshi

Fillet of Bavarian pasture-fed beef with panko crust, truffle sauce, oven-baked leek hearts, confit Wetterau potatoes with Perigord truffle, noble mushroom raviolo on Treviso di Tardivo

Caramelized pineapple with organic Grand Cru chocolate mousse and ganache, Coconut-lime cress ice cream, peanut brittle and bound coconut-lime juice

Chocolates with coffee

Valentine's Day heart
with raspberries to take away

ETHICAL VEGAN CUISINE MENÜ

Amuse Bouche

Colorful winter vegetable salad with Wetterau lentil vinaigrette and horseradish cream

Chicory and spiced carrot in yuzu kimchi broth with spinach, quinoa, hazelnut crunch and carrot cress

Wetterau potato and leek confit in rapeseed oil from the oven with balsamic shallot sauce, Mildly smoked paprika chuntesy, potato cream and roasted leek oil

Fine mushroom ravioli with Perigord truffles in wild mushroom broth, Treviso di Tardivo, salsify and parsley

Caramelized pineapple with organic Grand Cru chocolate mousse and ganache, Coconut-lime cress ice cream, peanut brittle and bound coconut-lime juice

Chocolates with coffee

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