



TERRASS' HOTEL

## VALENTINE'S DAY DINNER

### AMUSE - BOUCHE

Glass of champagne Moët Vintage Rosé 2009  
Quail supreme, orange and piquillos coulis

### STARTER

Scallop and radish red meat carpaccio,  
mango confit

### MAIN COURSE

Duckling, parsnips muslin, Chinese artichoke and baby vegetables,  
spiced jus

### DESSERT

Litchi, raspberry and lemon confit  
Coffee & Mignardises

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140€ per person

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