



Valentine's Day Menu

Amuse-Bouche

Bivalve mollusks, seaweed and chards

Variety of beets, cabbage and quinoa

Sea bass with seaweed and glazed carrots

Guineafowl with black truffle, bundle of vegetables and chickpeas

Coconut and pistachio

Chocolate, wild berries and roses

Marmòris wine pairing

Value per person: 65€

Menu created by Chef Pedro Mendes

This menu is subject to modification due to the availability of fresh products.