

Valentine's Day

DINNER MENU

BREAD COURSE

BEETROOT NAPOLEAN
PEPPERED CREAM CHEESE | CHIVES | HOMEMADE RASPBERRY MARMALADE

STARTER

KALE AND GOATS CHEESE TORTELLINI
POLENTA, GOAT MOUSSE AND ZUCCHINI ROLL | CLASSIC ROMESCO SAUCE | PARSLEY OIL

SORBET

RASPBERRY PROSECCO

MAIN

DUO OF OSTRICH
PINK PEPPERCORN-CRUSTED FAN FILLET | OSTRICH NECK CROQUETTE
DRIED FIG CHUTNEY | SMOKEY CELERIAC PURÉE | GLUWEIN JUS | WILTED KALE
KALE CRISPS

OR

ZUCCHINI AND PORTOBELLO "CANNELLONI"
SMOKED TOMATO ARANCINI | WILTED KALE | KALE CRISPS | GRUYERE FONDUE
HONEY ROASTED BABY BEETROOT | GREEN OIL

DESSERT

DARK CHOCOLATE AND RASPBERRY TART
DARK CHOCOLATE GANACHE TART WITH RASPBERRY COMPOTE
VANILLA CRÉMEUX | ROSE GEL | RASPBERRY MOUSSE | MERINGUE KISSES
RASPBERRY ROSE ICE CREAM

14. 02. 2025

COPA
RESTAURANT