

Love is in the air

Valentine's Day Menu 2026

BREAD

Brazilian Cheese Puff
Saffron Mornay mousse

STARTER

Tuna Crudo

Spiced cocoa nib and pink peppercorn | raspberry gel
raspberry pearls | pickled cucumber | spring onion
citrus and coriander micro | salad

or

Salt-Baked Beet and Orange Carpaccio

Homemade rosemary curd | compressed orange
nasturtium pesto | smoked walnuts | potato hay

MAIN

Pan-Seared Line Fish

Buttered parsnip purée | edamame and green bean salad
parsnip crisps | ponzu dressing

or

Duo of Beef Short Rib Mole

Pulled and wrapped in caul fat | spiced jalapeño croquette
cauliflower purée | pickled cauliflower | salsa verde | mole jus

or

Truffled Wild Mushroom Arancini (V)

Wild mushroom-filled arancini served with a rich
smoked Boerenkaas fondue charred king oyster mushroom
toasted pine nuts | truffle oil

DESSERT

Raspberry & Vanilla Mousse

Champagne-poached rhubarb
candy floss | sesame and white chocolate tuile

COPA
RESTAURANT

BOOK YOUR TABLE NOW