

VALENTINE'S DAY



BAJA

THE RIVER EXPERIENCE

L A N D M E N Ù



A P P E T I Z E R

Fassona tartare with toasted hazelnuts,
Jerusalem artichoke cream and cherry sauce



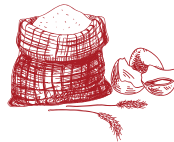
F I R S T C O U R S E

Egg pappardelle with white ragù,
crunchy artichokes and truffled ricotta



S E C O N D C O U R S E

Veal cheek in Barolo wine
with celeriac cream and Madagascar vanilla



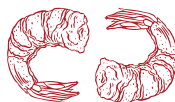
D E S S E R T

MY VALENTINE:

Vanilla bavarian with blueberry gelée and sablé base

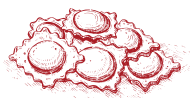
80 euros per person including welcome prosecco and amuse-bouche.
Extra beverage on consumption a la carte.

S E A M E N Ù



A P P E T I Z E R

Creamed cod cannolo on winter chicory and bottarga salad



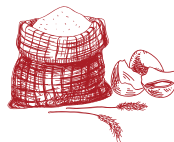
F I R S T C O U R S E

Shrimp ravioli with saffron sauce,
zucchini chips and stracciatella cheese



S E C O N D C O U R S E

Swordfish, baby spinach and lemon roll on
a small aubergine caponata



D E S S E R T

MY VALENTINE:

Vanilla bavarian with blueberry gelée and sablé base

90 euros per person including welcome prosecco and amuse-bouche.
Extra beverage on consumption a la carte.