

€75 pp
excluding
drinks

VALENTINE'S DAY MENU 2026



FROM 13 TO 15 FEBRUARY 2026

STARTER

Carpaccio of scallops and Norwegian salmon
Gently spiced Indian-infused oil, lime and pomegranate

OR

Veal ravioli, miso "tonkotsu" broth
Bean sprouts and spring onions

PLAT

Duck confit leg, rich jus
Sarladaise potatoes and glazed carrots

OR

King crab, bisque cream
Zucchini tagliatelle, red pepper puré

DESSERT

A selection of sweet treats to share from Sébastien Minne

HOTEL
BRASSERIE

Le Huit Cent 30