



VALENTINE MENU

AMUSE-BOUCHE

Oyster, gin granita, hibiscus flower

STARTER

Red prawns carpaccio, citrus, pomegranate, almond cream, shiso leaves

MAIN COURSE

Charcoaled seabass, miso & honey glase, parsnips, fennel, orange, olives

PRE-DESSERT

Passion fruit, orange, chamomille sorbet

DESSERT

Chocolate, mascarpone mousse, raspberry gelee, pistachio crumble

COCKTAIL

VOLTA LOVERS

Intense, elegant, casual

Gardeum, vermouth, basil gin, gentian liqueur

65€ pp

Don't hesitate to talk to the team about possible intolerances or allergies.