



Baar & Restoran

## VALENTINE´S DAY 3-COURSE SPECIAL MENU | 45 €

9.02 - 15.02.2026



### WELCOME DRINK

glass of Crémant du Jura Rosé Brut AOC, Michel Tissot & Fils

### OCTOPUS

Jerusalem artichoke cream | tapioca crisp | lamb's salad

GF

### DUCK FILLET

fillet glazed with hotel rooftop honey | pumpkin cream | mango salsa | vegetables | wine sauce

GF

### CHOCOLATE CAKE

chocolate flakes | black currants

VG

Allergeenide sisalduse kohta küsige palun täpsemalt teenindajalt.

V – vegan; VG – vegetarian; GF - no added gluten; LF - lactose free