

VALENTINE'S DAY MENU

Gourmet appetizers

Sweet duck foie gras treat

*Candy apple chutney
Caramel sauce to liven the senses*

Scallops

*Sweet potato chiffon
Champagne emulsion
Avruga caviar
Squid ink wafer*

Sautéed medallion of veal tenderloin

*Seasonal baby vegetables cooked all ways,
black truffle gravy*

Matured cheeses

Crispy love heart macaroon

*Light cream of lychee, vanilla
and raspberry with gentle rose petal flavor*

€120 VAT included

Includes sommelier's choice of drinks



DONATELLO
restaurant & bar

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