#### VALENTINE'S DAY

# 



# AMUSE

Fine de Claire cap oyster with Thai dressing

# **APPETIZER**

IJ-Kantine tasting with,
salmon tartare, bisque with cognac cream,
crispy wonton with duck breast

### MAIN

Whole sea bass filled and oven-baked with green asparagus, fennel beurre blanc

01

Veal chuck with roseval potatoes, king bolete mushrooms, baby carrots, and veal jus

# DESSERT

Grand dessert

€48,50 p.p.

