



# MAFNU SAINT-VALENTIN MILINU

## STARTERS

### Red Tuna Tataki with Oriental Flair

*Lightly seared slices of red tuna served on a bed of couscous with Oriental spices, complemented by creamy pea and carrot purée.*

### Fresh Vegetable Tartare

*A colorful medley of crunchy vegetables, beetroot petals, and Provençal herbs, enhanced with a zesty lemon vinaigrette.*

### Iberian Ham Croquettes

*Crispy croquettes filled with Iberian ham, served with a field greens salad and homemade pickles.*

## MAIN COURSES

### Cod Fillet Wrapped in Crispy Bacon

*Tender cod fillet wrapped in smoky bacon, accompanied by sweet potato purée and roasted seasonal vegetables.*

### Gratinated Open Ravioli

*Open-style ravioli baked in the oven, filled with mushrooms, black truffle, and a melting cheese center.*

### Duck Breast with Bold Flavors

*Perfectly cooked pink duck breast served with butternut squash variations, a rich duck jus, and a subtle hint of licorice.*

## DESSERTS

### Macaron Mon Amour

*A romantic red macaron filled with red berries and light white chocolate mousse, for a sweet declaration of love.*

### Deconstructed Pavlova

*A modern twist on the classic dessert, combining light meringue, creamy textures, and fresh fruit.*