

MENÚ SAN VALENTIN

INDIVIDUAL

Ostras con cherry y tartar de apio

A COMPARTIR

Ensalada de bogavante con salsa bearnesa y brotes

Flor de alcachofa con salsa romesco

PLATO PRINCIPAL A ELEGIR

Lingote de cordero con parmentier y su jugo

o

Lubina salvaje con beurre blanc e hinojos rustidos

POSTRE

Mousse de chocolate blanco con relleno de fresas

BODEGA

Botella de Viña Monty, Garnacha, D.O Ca Rioja

80 €

POR PERSONA
IVA INCLUIDO



UMUSIC PIANO BAR

SAN VALENTIN MENU

INDIVIDUAL

Oysters with cherry tomatoes and celery tartare

TO SHARE

Lobster salad with béarnaise sauce and sprouts

Artichoke flower with romesco sauce

MAIN COURSE (CHOOSE ONE)

Lamb loin with parmentier potato purée and
its own juice

or

Wild sea bass with beurre blanc and roasted fennel

DESSERT

White chocolate mousse with strawberry filling

BODEGA

Bottle of Viña Monty, Garnacha, D.O Ca Rioja

80 €

PER PERSON
VAT INCLUDED



UMUSIC PIANO BAR