



## VALENTINE'S MENU 2018

4 COURSES £49

### Starters

BEETROOT SALMON GRAVLAX, caviar de Neuvic butter toast and herbs cream cheese

Or

VEGETABLES MILLE-FEUILLE, truffle's dressing (v)

### Second course

COD AND PINK GNOCCHI, black curry cream

Or

RAVIOLI OF SWEET POTATO, spinach, fava beans, pomegranate, rosemary emulsion (v)

### Mains

SLOW COOKED BEEF, spring onion, purple truffle, pomme purée, Bordelaise sauce

Or

FEUILLETE OF MUSHROOMS (v)

### Dessert

PINK CHAMPAGNE EMULSION  
Blood orange, strawberry sorbet, chocolate crumbles (v)

Vegetarian option (v), Gluten free (gf), Dairy free (df)

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.

For those with special dietary requirements or allergies who wish to know about the food ingredients used,  
please ask for the manager

*French cuisine by Executive Chef Walter Ishizuka  
@BrasserieJoel #brasseriejoel*