

VALENTINE'S DAY MENU

February 14, 2025



BARENTS

MENU

AMUSE BOUCHE

Oyster

with Cucumber Vinaigrette, Verjus and Dill

Tartlet

with Pike Perch Ceviche and Seaweed

STARTERS

Kombu Salted Trout

with Prosecco and Elderflower Sauce

Scallop

with Onion and Smoked Butter Puree, Onion Jus and Lingonberries

MAIN COURSES

Smoked Carp Ravioli

with caviar

Pigeon Breast

with Mushrooms, Port Sauce and Cherry

DESERTS

Plum sorbet

with Nordes gin

Raspberries and White Chocolate

with Lemon Thyme Ice-Cream

165 EUR person

BARENTS

Wine Pairing

Larmandier-Bernier Blanc de Blancs "Latitude" Extra Brut
NV Champagne, France

Wittmann Rose Trocken 2023
Rheinhessen, Germany

Nigl Grüner Veltliner Piri 2022
Kremstal, Austria

Altesino Brunello di Montalcino 2018
Tuscany, Italy

Sybille Kuntz Riesling Auslese 2011
Mosel, Germany

115 EUR per person