

# RENDEZVOUS



AT

SO/

# THE CASUAL

## VALENTINE'S DAY

### *Amuse Bouche*

Salmon tartare & caviar  
Beet heart | crème fraîche

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Wild herb salad with blossoms  
Asparagus | pistachio | raspberry | rose balsam

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French onion soup  
Gruyère crouton

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Steamed halibut fillet  
Young spinach | chervil potatoes | Beaujolais butter sauce

*or*

Tender braised veal cheek  
Glazed carrots | truffled potatoes | purple mustard

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Chocolate tonka bar  
Passion fruit

*98 EUR per person*

# THE CASUAL

## VALENTINE'S DAY

*vegetarian*

### *Amuse Bouche*

Avocado tartare & "caviar"  
Beet heart | crème fraîche

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Wild herb salad with blossoms  
Asparagus | pistachio | raspberry | rose balsam

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French onion soup  
Gruyère crouton

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Vegetable pot au feu  
Candied beetroot | purple carrot | mushroom | truffle

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Chocolate tonka bar  
Passion fruit

*98 EUR per person*