

S O F I T E L



Mediterranean Romantic Set Menu

Tapas - Sharing Platter

MINI CRISPY CALAMARI BITES WITH LEMON AND AIOLI
CANDIED TOMATO TARTARE AND BURRATA, FRESH BASIL
BRUSCHETTA WITH RICOTTA AND TRUFFLE ESSENCE
MEDITERRANEAN CHEESE GOUGÈRES

Starter

WARM OPEN RAVIOLI OF SHRIMP AND LOBSTER,
LEMON RICOTTA AND LIGHT BISQUE

OR

SEMI-COOKED TUNA TATAKI, STEWED RED FRUITS AND FLORAL TOUCH

Main Course

ROASTED VEAL MEDALLIONS WITH HERBS
FRESH THYME REDUCTION SAUCE, TRUFFLED CELERIAC PURÉE
OR

GRILLED SEA-BASS FILLET
CANDIED LEMON BEURRE BLANC, PEARL COUSCOUS
WITH CRUNCHY VEGETABLES AND CORIANDER EMULSION

Dessert - Sharing love

DARK CHOCOLATE FONDANT
LIQUID HEART WITH RED FRUIT HEART, CRUNCHY ALMOND TUILE
AND SALTED CARAMEL SAUCE.

VANILLA PANNA COTTA
STRAWBERRY COMPOTE WITH BASIL.

Valentine's Day
14th February 2026

