

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

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Starter

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

OR

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

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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

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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

