

A large, glossy red heart is the central focus, resting on a bed of red and white confetti. The background is a soft, light pink gradient.

*Valentine's Day  
February 14,  
2025*

# Valentine's Day

## MENU TURM RESTAURANT

### *Starter*

#### Starter for two:

Spicy Yellowfin Tunaroll, miso, sesame, horseradish  
Beef Tatar, potato brioche, egg yolk cream  
Baked wild prawn, panko, chipotle mayonnaise  
"Picandou" goat cheese, Kadaifi, truffle honey



### *Soup*

Creamy Jerusalem artichoke  
nut butter, chilli, scallop dumplings

### *Intermediate Course*

#### Skrei

Beurre Blanc, pumpkin. Caviar, Pak choi, crème fraiche

### *Main Course*

#### Filet Mignon

celery, truffle, braised onion, leaf spinach, port wine gravy

### *Dessert*

#### Sweet finish

Raspberry-rose blossoms sorbet with rosé champagne  
Nougat dumplings, hazelnut crumbs, espresso sabayon  
Lava cake with Sicilian pistachios



# Valentine's Day

## VEGETARIAN MENU TURM RESTAURANT

### *Starter*

#### Starter for two:

Spicy aubergine rolls, miso, sesame, horseradish  
Beetroot tatar, potato brioche, egg yolk cream  
Baked king oyster mushroom, panko, chipotle mayonnaise  
"Picandou" goat cheese, Kadaifi, truffle honey



### *Soup*

Creamy Jerusalem artichoke  
nut butter, chilli, mushroom dumplings

### *Intermediate Course*

Saffron risotto  
broccoli, macadamia nut, salt ricotta, blood orange

### *Main Course*

Celery in salty dough  
truffle, leaf spinach, braised onion, Beurre Rouge

### *Dessert*

#### Sweet finish

Raspberry-rose blossoms sorbet with rosé champagne  
Nougat dumplings, hazelnut crumbs, espresso sabayon  
Lava cake with Sicilian pistachios



# Valentine's Day

## BUFFET TURM CAFÉ

### *Starters*

Classic and seasonal spreads

Bread rolls

Shrimpscocktail "Red & Green" served in a glass

Smoked and graved salmon with dill-mustard sauce

Roast beef and veal with sauce tartar and tuna cream

Tyrolean bacon with melon

Ham variation of pork, beef and turkey with horseradish and gherkin

Cherry tomatoes with baby mozzarella and basil cream

Grilled and pickled vegetables with marinated sheep's cheese

Variation of salad

### *Soups*

Beef soup with pancake strips and chive

Creamy truffled celery soup

### *Main Courses*

Roast beef as a whole with potato gratin, sauce remoulade and herb jus

Braised guinea fowl supreme with balsamic lentils

Fried fish fillets from river and sea with seafood and ratatouille vegetables

Gnocchi with pumpkin, chilli and saffron (vegetarian)

Zucchini spinach pastry with pine nuts and sheep's cheese (vegetarian)

### *Dessert*

Pastry vanilla pancakes with raspberry mango mousse

Fruit salad served with rum cream in a glass

Petit fours strudel and pastries

Mousse and creams from chocolate to coconut

Mixed cheese with grapes, fig mustard and roasted nuts

