



Valentine's Day

Menu by Chef Daniel Schlaipfer

Welcome Drink

SIGH OF PASSION COCKTAIL

Touch of Romance

SILKY FOIE GRAS, SURROUNDED BY THE PLAYFUL CONTRAST OF CRUNCHY POPCORN AND SWEETNESS OF COTTON CANDY

Lovers Comfort

VELVETY PUMPKIN EMBRACING A DELICATE PRAWN TARTARE, PERFUMED WITH WARM TRUFFLE

Ocean Seduction

SAUTÉED SCALLOPS RESTING ON SILKY CELERY PURÉE, DELICATE ARTICHOKE AND SHIMMERING PEARLS OF SALMON CAVIAR

Hug of Flavors

SLOW-COOKED BLACK PORK CHEEK COOKED TO PERFECTION, TENDER BROAD BEANS, WILD MUSHROOMS AND SWEET POTATO PURÉE

Sweet Temptation

INTENSE CREAMINESS OF DARK CHOCOLATE WITH FRESH FIG SORBET

Duo Musical

65€

PRICE PER PERSON | VAT INCLUDED
DRINKS NOT INCLUDED

MENU SERVED ON 14TH FEBRUARY FROM 7:30 PM TO 10:30 PM

RESERVATION REQUIRED: MATIZ.LISBOA@SOFITEL.COM

