

# Valentine's Day menu

Includes a glass of rosé cava

## APPETISERS

Perfect quail egg, truffle cream and Parmesan crisps <sup>(3,7)</sup>

Langoustine ceviche with citrus fruits and vanilla <sup>(2)</sup>

## STARTER

Sea bass tartare with fine herbs, purslane salad, nashi pear and pickled vegetables <sup>(4,12)</sup>

## MAIN COURSE

Supreme of yellow chicken stuffed with morels, reduced gravy and glazed vegetables <sup>(1,3,7,13)</sup>

## DESSERT

The heart of Dolce <sup>(1,3,7,8,13)</sup>

# Vegetarian

## APPETISERS

Truffle risotto croquettes with mustard leaves <sup>(1,3,7,10,13)</sup>

Savoury beetroot and fresh goat's cheese macaron with fine herbs <sup>(3,7,8)</sup>

## STARTER

Perfect egg with mushroom flavour and Parmesan crisps <sup>(3,7)</sup>

## MAIN COURSE

Millefeuille of root vegetables with browned butter and roasted hazelnuts <sup>(1,3,7,8,13)</sup>

## DESSERT

The heart of Dolce <sup>(1,3,7,8,13)</sup>

**€75 per person**

**DOLCE**  
HOTELS AND RESORTS®  
BY WYNDHAM  
LA HULPE BRUSSELS

Allergens: 1) Gluten 2) Shellfish 3) Eggs 4) Fish 5) Peanuts 6) Soy 7) Milk 8) Nuts 9) Celery 10) Mustard  
11) Sesame 12) SO2 13) Lupin 14) Molluscs 15) Pork