



be **MINE** *Valentine*

MINE

RESTAURANT

STARTERS

Wild seabass crudo with green apple,
kohlrabi & chives zabaglione



Pâté de Foie Gras with toasted pistachios,
quince jam & grilled brioche bun



Wafer-thin courgette slices with stracchino cheese,
ricotta, toasted pine nuts & Asian citrus dressing

MAIN COURSES

Tortelli with burrata & Périgord truffle



Seabass in beurre blanc sauce with red caviar & salsify



Tender lamb shoulder with grilled oyster mushrooms,
Sicilian aubergine & red wine sauce

DESSERTS

Airy meringue with mango & passionfruit



Tiramisu



Cuore di Toscana with hazelnut & creamy caramel

3-course Menu 85 EUR per person
Every course has 3 options to choose from

 mine/wine  minewineberlin