

VALENTINE'S DAY MENU

Aperitif

to start the evening - Muskateller Brut

Salad

- lamb's lettuce, also known as corn salad
- 2 large potatoes
- 1 clove of garlic
- Salt & Pepper
- Pumpkin seed oil & Vinegar

Tip: Add some flavourful ham crisps as a salad topping.

Parsley Potatoes

- 500 grams potatoes
- (fresh) parsley

Preparation:

- Wash the potatoes, place in a pot and fill with water until all the potatoes are submerged.
- Add salt and bring to the boil. Cook for about 30 minutes, rinse with cold water and peel.
- Melt butter in a pan and toss the peeled potatoes in it.
- Sprinkle over the potatoes and serve with the char.



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Char

- 2 whole char / char fillets
- Salt & Pepper
- Lemon juice
- Some flour
- 100 grams butter
- Garnish with parsley

Preparation:

- Rinse the char with cold water and pat dry with kitchen paper.
- Season with salt and pepper as desired and coat both sides in flour.
- Slowly melt 50 g butter in a pan and fry the fish gently on both sides (depending on size) for 12-18 minutes until golden brown.
- Note: Turn carefully - the skin can easily tear!
- Preheat the plates, lift the fish out of the pan and cover with foil to keep them warm.
- Heat up the remaining butter in a fresh pan until it starts to foam, deglaze with lemon juice, add salt and let it foam up again.
- Chop the parsley and sprinkle over the fish together with the butter and lemon juice.

Tip: We recommend an elegant white wine with the main course.

Chocolate Mousse

- 1 pack Qimiq Chocolate Dessert Whipping Cream
- 1 tbsp rum & dried fruit to refine

Preparation:

- Pour the contents of the pack of Qimiq into a bowl and beat with a handheld mixer until it is fluffy and airy.
- Stir in rum if desired and garnish with dried fruit.