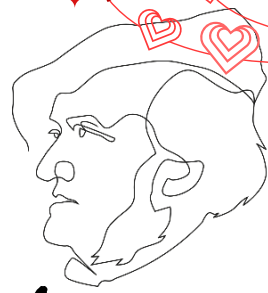


RINA's



Valentinstags Menü

Jakobsmuscheln

Blumenkohlcreme | Cranberry-Gel | Croutons | Kaviar



Rinderfilet

Pastinakencreme | Glasierte Rote Bete | Karotten |
Bitterschokoladensauce



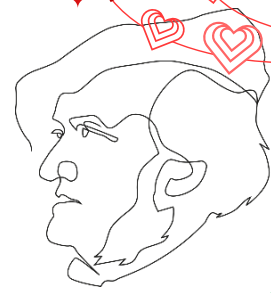
Erdbeermousse

Pistaziencreme | Knusprige Blätter

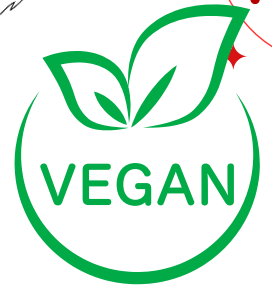
Das Menü wird mit einem erfrischenden
Valentins-Aperitif (auch alkoholfrei) eröffnet.

Pro Person kostet es 49€

RINA's



Valentines Menu



Vegane Jakobsmuscheln

Blumenkohlcreme | Cranberry-Gel |
Croutons



Glasierte Rote Bete

Karotten | Pastinakencreme |
Zitronen-Sesam-Sauce | Paprika



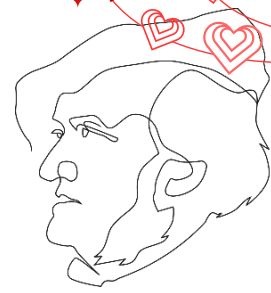
Erdbeermousse

Pistaziencreme | Knusprige Blätter

Das Menü wird mit einem erfrischenden
Valentins-Aperitif (auch alkoholfrei) eröffnet.

Pro Person kostet es 49€

RINA's



Valentines Menu

Scallops

Cauliflower Cream | Cranberry Gel |
Croutons | Caviar



Beef Tenderloin

Parsnip Cream | Glazed Beetroot |
Carrots | Dark Chocolate Sauce

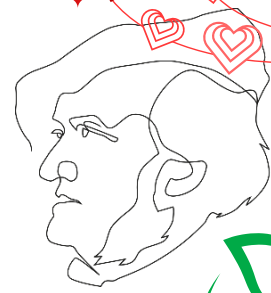


Strawberry Mousse

Pistachio Cream | Crispy leafs

The menu opens with a refreshing
Valentines Aperitif (also available non-alcoholic).
Priced at 49€ per person.

RINA's



Valentines Menu



Vegan Scallops

Cauliflower Cream | Cranberry Gel |
Croutons



Glazed Beetroot

Carrots | Parsnip Cream |
Lemon-Sesame Sauce | Bell Pepper



Strawberry Mousse

Pistachio Cream | Crispy leaves

The menu opens with a refreshing
Valentines Aperitif (also available non-alcoholic).
Priced at 49€ per person.