



Valentine's Day Menu 2024

Hors d'Oeuvres

Citrus-marinated sea bream in a fine rosette

Crispy Comté cheese with black truffle

Puffed pearls with scampi and ginger

Menu

Scallop and black truffle carpaccio

crispy fine lace with artichoke

Line-caught sea bass in a light Champagne gratin

shellfish steamed in a bergamot nage

Macaroni with black truffles, celery and duck foie gras

truffled veal jus

Filet mignon of veal Rossini style

pommes soufflées, herb salad

Green chartreuse granita

citrus declension, fine spicy jelly

Grand Cru chocolate soufflé tart

cacao nibs with fleur de sel, Illanka chocolate sorbet

340€/pers excluding drinks

We guarantee the French origin of all our meats and invite you to let us know if you have any allergies.