



Valentine's Day Menu 2026

Negroni tartlet with caviar powder
Scallop mille-feuille with citrus flavours
Creamy mushrooms with black truffles

Menu

Grilled and lightly marinated carabineros
with chestnut honey and rosemary

Osciètre caviar and light sabayon
with steamed provençal asparagus

Rossini sole fillet
spring vegetables with herbs from the Île-de-France region

Caramelised poultry from the Armoise courtyard
twice-cooked and refreshed with a broth seasoned with dandelion leaves

Like a sugar cloud timbale,
fine rosewater jelly and candied raspberries

A shared thin tart with grand cru chocolate and cocoa nibs,
ginger ice cream

Seasonal fruit-themed delicacies
and herbal infusions

340€/pers excluding drinks