



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

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