

Saint Valentine 2024



AMUSE BOUCHE

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LOCAL RED PRAWN TARTARE

BOK CHOY, YUZU, DUCK HAM AND DUCK BROTH

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BERLINGOTS PASTA FILLED WITH CHÈVRE CHEESE

CHANTERELLE MUSHROOMS, HAZELNUT MILK AND BROAD BEAN VELOUTÉ

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FISH OF THE DAY

FRESH PEA, CLAMS AND MUSSELS TARTELETTE, MARINATED ZUCCHINI,
SMOKED FISH BONE SAUCE

OR

VEAL FILLET MARINATED IN MISO AND SESAME SEEDS

RADICCHIO, POMMES DAUPHINOISE AND BRAISED VEAL SHOULDER,
LAVENDER INFUSED VEAL JUS

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AFTER EIGHT CHOCOLATES

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PETIT FOURS

95 EURO P.PERSON

ADDITIONAL BEVERAGE PAIRING 50 EURO P.PERSON

Not all ingredients are listed in the menu descriptions, so please do inform us of any dietary requirements.
Some foods may be served raw or unpasteurized.