




Valentine's Day menu


AMUSE-BOUCHE

Croque-Monsieur with smoked salmon
(1.4.7)



TERRINE DE FOIE GRAS

Marinated with Port wine, served with our homemade brioche maison
(1.3.7.12)




SEA BASS

Roasted fillet, Champagne Brut Soutiran cream, scallop tartlet
(1.2.3.4.7.12)



FARMHOUSE BRIE

With dried fruits
(7.8)



VACHERIN


Passion fruit sorbet, honey Chantilly, Bourbon vanilla
(1.3.7)

This menu is offered at €69, excluding beverages

Served dinner only

Net prices, service and VAT included

Allergens:



1 – Gluten : A. Wheat, B. Rye, C. Barley, D. Oats, E. Spelt, F. Kamut 2 – Crustaceans 3 – Eggs 4 – Fish
5 – Peanuts 6 – Soy 7 – Lactose 8 – Tree nuts: A. Almonds, B. Hazelnuts, C. Walnuts, D. Cashews, E. Pecans,
F. Brazil nuts, G. Pistachios, H. Macadamia nuts, I. Queensland nuts 9 – Celery 10 – Mustard
11 – Sesame seeds 12 – Sulphites 13 – Lupin 14 – Molluscs