



VALENTINE'S DAY MENU

220€

AMUSE-BOUCHES

Crispy crab tart, Imperial caviar from Sologne

STARTERS

Wild mushroom & spinach vol-au-vent

or

Sea bass carpaccio, citrus gel, Imperial caviar from Sologne

or

Truffled foie gras, apple compote, toasted brioche

MAIN COURSES

Black truffle linguine, with parmesan cheese

or

Roasted scallops, potatoes, celery, white butter sauce with caviar

or

Beef fillet Rossini style, black truffle potato gratin

DESSERTS

Fresh pineapple carpaccio

or

Chocolate fondant, vanilla cream

or

Praline Saint-Honoré

