



VALENTINE'S DAY

DINNER ON WEDNESDAY, FEBRUARY 14TH 2024

VALENTINE'S DAY APPETIZERS WITH BLACK TRUFFLE
3 appetizers on a truffle theme

FOIE GRAS, SCALLOPS AND SMOKED SALMON STARTERS TO SHARE

Duck foie gras, quince jelly and toasted brioche
Marinated scallops with caviar
Center-cut smoked salmon, beet, sour cream and buckwheat

FREE-RANGE POULTRY WITH LANGOUSTINES, MORELS AND SWISS CHARD

Softly poached fillet in tasty broth, grilled langoustine, bisque, roast jus,
creamy morels and melting Swiss chard ribs

SOUFFLÉ TO SHARE

Mango soufflé, passionfruit to refresh

DELICACIES

Menu at €240 per person, excluding drinks

Prices include VAT