

VALENTINE'S DAY MENU

Glass of Taittinger rosé champagne

Served with two tapas:
White trout gravlax with crunchy red cabbage and chipotle condiment
Pancetta rollmops with fresh sorrel



Hibiscus foie gras sphere

Candy apple-inspired



Sole fillet in ballotine

Delicate pistachio confit, clementine essence, fennel foam



Flower-rind Tomme and Saint-Marcellin cheeses

Rose-scented beetroot jam



Chocolate rose

Soft hazelnut praline center



Food & wine pairings

Apremont "Cœur d'Apremont" — Jean-Claude Masson & Fils, 2024
Saint-Amour — Domaine Berthier, 2024

Evian and Badoit mineral waters & hot drinks

€130 per person – Drinks included

Net prices – VAT and service included



VALENTINE'S DAY MENU

Homemade mocktail

Served with two tapas:

White trout gravlax with crunchy red cabbage and chipotle condiment
Pancetta rollmops with fresh sorrel



Hibiscus foie gras sphere

Candy apple-inspired



Sole fillet in ballotine

Delicate pistachio confit, clementine essence, fennel foam



Flower-rind Tomme and Saint-Marcellin cheeses

Rose-scented beetroot jam



Chocolate rose

Soft hazelnut praline center



Evian and Badoit mineral waters & hot drinks

€95 per person – Drinks included

Net prices – VAT and service included

