

VALENTINE'S DAY



Glass of white Champagne 'Veuve Clicquot'

3 tapas



Home-made duck foie gras with Savoy blueberries

Spiced cake



Cod carpaccio

Pomegranate vinaigrette with 'Kerala' green pepper

Crunchy romanesco cabbage



Shoulder of veal candied with thyme flower

Sweet onion caramelized with white balsamic from Modène IGP

Amandine potatoes fritter



Grand Cru Valrhona chocolate, tender heart of hazelnut

and wild blueberries from our mountains

€99

Beverage included

Red wine : AOP Chassagne Montrachet, Domaine Bergeret 2019

Evian, Badoit and Hot drink

