

VALENTINE'S DAY DINNER

14 — 02 — 2023

— **328€** EXCLUDING DRINK —

— **110€** WINE PAIRING —

Confit duck foie gras, tangy red love apple

2019 – IGP Aude Hauterive – Cigalus – Gérard Bertrand

**Sea scallops from Seine bay, foamy coral,
almond milk and gold caviar**

2019 – Condrieu – Le Mornieux – Lionel Faury

**Seared first green asparagus from Provence,
gremolata and black truffle**

2020 – Puligny-Montrachet – Vieilles Vignes
Jean Pascal et fils

**Blue lobster on the embers, sea potatoes
and forest mushrooms, seaweed dumplings**

2019 – Montagne-Saint-Emilion – Les Piliers de Maison Blanche

Roasted chicken from Culoiseau breast, Swiss chard layers

2020 – Côte-Rôtie – Les 3 Brunes – Lionel Faury

Frozen lemon and rose

NV – Champagne – Barons de Rothschild – Rosé

Chocolate sweet heart