

VALENTINE'S DAY MENU

130€ PER PERSON

- A glass of champagne or a glass of wine

COLD SAVORY COCKTAIL DISHES

- Consommé of langoustines with Thai flavors, pan-fried duck foie gras vegetables (hot)
- Burgundy-style oxtail ravioli with pan-fried duck foie gras (hot)
- Sliced seared langoustine, mango, coriander and yuzu coulis, jelled shellfish consommé with lime (cold)
- Quail egg in Florentine hazelnut crust, mushroom cream with truffled Brie (cold)
- Celeriac pancake with goat cheese and its brunoise of mixed beets
- Tataki fillet of beef with daikon spaghetti salad
- Tuna chirashi and pickled vegetables
- Pic of foie gras with roasted pineapple and cranberry jelly with Espelette pepper

HOT SAVORY COCKTAIL DISHES

- Cheese and pancetta burger condiments and mustard shallots
- Salmon in Bearnaise crust
- Poached filet of sea bream with mushrooms, tagliatelle, spring onions, sautéed zucchini, tarragon lobster sauce
- 7h chuck of beef, winter vegetables roasted with honey and rosemary, tandoori sauce

SWEET COCKTAIL DISHES

- Creamy mango entremets, coconut mousse, lime dacquoise
- Pyrenees forest, morello cherry clafoutis
- Lemon cake with candied lemon cubes, snacked round pineapple and candied ginger
- Cristal clementine jam, chocolate mousse and Calissoun biscuit, mascarpone whipped cream