

CLASSICAL VALENTINE 'S MENU

Amuse - salmon tartare /
brioche / avocado / char caviar

King Prawn / Heirloom Tomato /
Sugar Peas / Picandou Goat
Cheese / Honey

Beef tenderloin medallions /
chicory / potatoes / Périgord
truffles / veal jus

Mousse from the white Valrhona
Tropilia chocolate / mango /
passion fruit

69,00 Euro per person
including corresponding wines
and a glass of champagne

VEGETARIAN VALENTINE 'S MENU

Amuse - Tomato Tatar / Brioche /
Avocado / basil caviar

Picandou goat's cheese / aubergine /
green asparagus / young spinach /
pine nuts

Pumpkin gnocchi / egg /
cauliflower / Romanesco / Perigord
truffles

Mousse from the white Valrhona
Tropilia chocolate / mango/
passion fruit

69,00 Euro per person
including corresponding wines
and a glass of champagne