



SPECIAL MENU **VALENTINE'S DAY**

*Come celebrate Valentine's Day
with us !*



VALENTINE'S DAY

ENGLISH

Set menu per person: 55€

AMUSES-BOUCHE

HOMEMADE PLANT-BASED "FOIE GRAS" TARTLET ⑩ *Umeboshi, sesame*

"BLUE CHEESE" TARTLET ⑩ *Dried apricot and toasted walnuts*

CHEFFE'S OMAKASE MENU

WHITE MISO-MARINATED TEMPEH MAKI ⑩

Perilla-seasoned oyster mushroom, Grenoble walnut sauce, pickled red onion

NIGIRI WITH CONFIT SHALLOT ⑩

Red wine gastrique

KASHA URAMAKI ⑩

Grilled leek, carrot, roasted tofu, Hokkaido squash sauce, plant-based "caviar"

NIGIRI WITH ROASTED SHIITAKE ⑩

Black garlic mayonnaise

ROASTED JERUSALEM ARTICHOKE AND TOASTED HAZELNUT MAKI

Crispy seitan, sweet chili sauce, Jerusalem artichoke chips

TAMAGO NIGIRI ⑩

Plant-based "omelette" Le Papondy, black yuzu kosho sauce, toasted mustard seeds

DESSERT ET MIGNARDISES

OUR MONT-BLANC ⑩

Chestnut fondant, chestnut cream ice cream, yuzu gel, lemon meringue, grated chestnut

MINI MATCHA MOCHI ⑩

& CHOCOLATE & KINAKO TRUFFLE ⑩

Enjoy