

Menu *Saint-Valentin*

Crispy Tartlet of Raw Scallops Marinated in Yuzu
Creamy artichoke with browned butter, seasonal vegetables, and
pickles

or

Smoked Duck Breast from Southwest France
Melanosporum truffle, seared foie gras, and Rosscoff onion
compote with muscovado sugar



Confit Fillet of Meagre with Lobster Butter
Fregola sarda with artichokes, lobster and crab crisp,
shellfish foam

or

Salers Beef Fillet with Kampot Pepper
Variety of shallots, morel mushroom royale, rich meat jus



Passion for Two (Dessert to Share)
Chocolate tart with a passion fruit petal

3 Course Menu 90 EUR

Wine Pairing 50 EUR

Coupe de champagne (magnum Moët Chandon)

ou cocktail « L'Amour goutte à goutte »

Pouilly Fumé Ladoucette 2023

Savigny les Beaune, Domaine Dufouleur 2021

Vieux Pineau