

# *Saint Valentin*

**ARTICHOKE HEART WITH TRUFFLES AND POACHED FOIE GRAS**

*Parmesan cheese foam*

**SCALLOPS CARPACCIO AND SEA URCHIN**

*Olive oil with lemon and gratined toast with bottarga*

**JOHN DORY FILLET WITH VANILLA BUTTER**

*Coconut velvet and jasmine flowers*

**SURF & TURF, BLUE LOBSTER AND WAGYU BEEF MILLE FEUILLE**

*Choron sauce beated with toasted sesame oil*

**BLACKBERRY PAVLOVA**

*Di buffala cream and crystallized berries*

**MIGNARDISES**

*Yannick Alléno Chocolates*

**260 €**

**PAVILION**

UN RESTAURANT DE YANNICK ALLÉNO