

# *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 €

**PAVILLON**

UN RESTAURANT DE YANNICK ALLÉNO