

Valentine's Day Dinner

RAW SCALLOPS, SOY TRANSPARENCY

Celery and finger lime

ARTICHOKE HEART WITH TRUFFLE AND POACHED FOIE GRAS

Parmesan cheese foam

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