

YOUR SAINT VALENTINE'S DINNER
de la part de Yannick Alléno

HERBACEOUS CELERY ROOT REMOULADE ON A FINE JELLY
rehydrated « porridge » and black truffle

COGNAC MARINATED DUCK FOIE « BRICELET »
*sugarfree candied Amalfi lemon with purple Allymis
orange flavoured duck sauce*

UNDER AN IBERICO HAM JELLY
a smoked chestnut cream from Montella

PARSNIP TARTLET
Jerusalem artichike miso, lovage sabayon

GAME CONSOMMÉ
In a tartlet with oscietra caviar

GRATINATED « ANELLI » PASTA AS « GRANDE TIMBALE »
scrambled langoustine, parmesan cheese extraction sauce

SEA BASS FILLET,
squid veil with melted herbs, green sauce with tender greens

CHOSEN PIECES OF LAMB
*Sawa with mild spices, Lazio turnip
confit in its juices and salted lemon*

COMICE PEAR MEDALLION
Farmhouse cream infused with bergamot lemon

CHOCOLATE FEUILLE À FEUILLE
Meyer lemon, walnuts from Grenoble