



Valentine's

MENU

AMUSE BOUCHE

STARTER

Pan-seared Norman scallops, ginger-infused carrot velouté,
Aquitaine Oscietre caviar flakes, and a touch of yuzu

MAIN COURSE

Challans duck breast, wrapped in a parsnip mousseline with Madagascar vanilla.
Intense jus elevated with a mandarin caramel

PRE-DESSERT

Exotic freshness

DESSERT

BISOU BISOU à la Charlotte style, strawberry sorbet with hazelnut-chocolate praline

82 € PER PERSON

Excludes beverages. Tax and service included