



Valentine's Day MENU

AMUSE BOUCHE

STARTER

Roasted Normandy scallops, gingered carrot velouté, bursts of Oscietra caviar from Aquitaine, and a kiss of Yuzu

MAIN COURSE

Challans duck breast, wrapped in a mashed parsnip with Madagascar vanilla rich jus enhanced with mandarin caramel

PRE-DESSERT

Freshness, exotic

DESSERT

BISOU BISOU, Charlotte-style, with strawberry sorbet and hazelnut praline chocolate

82 € - hors boissons
TVA et service inclus