



VALENTINE'S DAY MENU

CLASSIC MENU

BETWEEN 7PM & 7:30PM

Appetizers
Glass of Champagne Rosé

BETWEEN 7:30PM & 8PM

Crème brûlée of butternut · smoked breast of duck · Comté cheese · nuts · truffle
perfume

BETWEEN 8PM & 8:45PM

Carpaccio of scallops · crème from Isigny · green lemon · avruga · yuzu

BETWEEN 8:45PM & 9:30PM

Roasted veal medallion · crust of spiced biscuit · Anna potatoes · reduced gravy with
ginger

BETWEEN 9:30PM & 10PM

Idyllic Chocolate · raspberry
Coffee or Tea

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Wines

½ btl white wine Pinot gris Reserve, Gustave Lorentz

½ btl red wine Cote du Rhône, Domaine Quiot



VALENTINE'S DAY MENU

VEGETARIAN MENU

BETWEEN 7PM & 7:30PM

Appetizers
Glass of Champagne Rosé

BETWEEN 7:30PM & 8PM

Crème brûlée of butternut with citronella · Comté cheese · nuts · truffe perfume

BETWEEN 8PM & 8:45PM

Ravioli with eggplant caviar · morel · parmesan cheese

BETWEEN 8:45PM & 9:30PM

Risotto · mushrooms from the forest · pine nuts · rocket salad

BETWEEN 9:30PM & 10PM

Idyllic Chocolate · raspberry
Coffee or Tea

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Wines

½ btl white wine Pinot gris Reserve, Gustave Lorentz

½ btl red wine Cote du Rhône, Domaine Quiot