



MENU VALENTINE'S DAY

APERITIF

1 glass of champagne + 3 amuses-bouches

STARTER

Duck foie gras,
with Guérande salt, mango chutney,
and mini brioche

MAIN COURSE

Fillet of beef,
thyme jus, mashed potatoes,
and crunchy vegetables

DESSERT

Valentine' Sweet

DRINKS

1 bottle of wine for 2
Bordeaux Chateau Pudris 2009 (red)
or Pouilly-Fumé (white)
& 1 bottle of water for 2



MENU VEGETARIEN

APERITIF

1 glass of champagne + 3 amuses-bouches

STARTER

Tartar of marinated vegetables,
coconut and curry gazpacho,
cornflower blossom

MAIN COURSE

Green asparagus and tomato confit risotto
with baby vegetables

DESSERT

Mentholated fruit verrine,
raspberry coulis and whipped cream

DRINKS

1 bottle of wine for 2
Bordeaux Chateau Pudris 2009 (red)
or Pouilly-Fumé (white)
& 1 bottle of water for 2