



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 Medoc Laroche-Clauzet 2019 (red)
ou Chenin Le logis de Bray (white)
et 1 bottle of water pour 2



MENU VEGETARIEN

APERITIF

1 glass of champagne + 3 amuses-bouches

ENTREE

Butternut cream soup,
pumpkin seeds and baby greens

PLAT

Antipastis
of grilled vegetables and falafels

DESSERT

Wok of seasonal fruits

BOISSON

1 bottle of wine for 2
Bordeaux Medoc Laroche-Clauzet 2019 (red)
ou Chenin Le logis de Bray (white)
et 1 bottle of water pour 2