

Thursday February, 14th 2019

SAINT VALENTINE MENU
Lunch and Dinner

Eggs in surprise

Crispy foie gras

Foie gras marinated in citrus fruits / local orange and lemon

Scallops from Dieppe

Incised of truffle / endive leaves cooked in salted butter / short juice

Pigeon from Tarn

Cooked in a cocotte / gnocchi of potatoes / zucchini / broad bean / short juice

Senteur of citrus

Pain de gêne / lime sorbet / vanilla

150.00€ TTC per person – without drinks

195.00€ TTC per person – with ½ bottle of Taittinger Brut Champagne, ½ eau mineral water, coffee