

VALENTINE'S DAY DINNER

FEBRUARY 14, 2019

680[€]

2012 - Champagne Grand Vintage
Moët & Chandon

2015 - Alsace - Gewurztraminer
Cuvée Laurence Domaine Weinbach

2016 - Italie - DOC Curtefranca
Ca' del Bosco

2016 - Bourgogne - Chassagne Montrachet
La Coujonne - H.Lamy

NM - Champagne Brut - Barons de Rothschild

2004 - Roussillon - Rivesaltes Ambré
Domaine Gardiès

*Fresh goat cheese and sorrel crisps
Vegetables cooked in a salted crust, black truffle*

Duck foie gras ravioli,
horseradish and turnip

Lobster in scales, salsify

'Culoiselle' young hen,
vegetables and black truffle

Truffled Brie de Meaux cheese

Iced rose, coconut/lychee

Delicacies



VALENTINE'S DAY DINNER

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500€

*Fresh goat cheese and sorrel crisps
Vegetables cooked in a salted crust, black truffle*

Duck foie gras ravioli,
horseradish and turnip

Lobster in scales, salsify

'Culoiselle' young hen,
vegetables and black truffle

Truffled Brie de Meaux cheese

Iced rose, coconut/lychee

Delicacies