

Menu

SAINT-VALENTIN

AMUSE-BOUCHE

PERFECT EGG & AGED MIMOLETTE

Pasta risotto • truffle shavings • cooked ham in a cloth •
Mimolette cream

FISH OF THE MOMENT

Layered potato mille-feuille • local leek fondue • saffron
mussel cream

LOCAL BISON FILLET ROSSINI-STYLE

Potato mousseline • chanterelles • lingonberries • truffle
jus by the Doussineau brothers

66% CHOCOLATE BAR WITH MANDARIN

Praline • mandarin confit and sorbet

€98 per person (excluding drinks)