

# Saint Valentin Menu

Amuse-bouche

Starters to share

Gravlax salmon tartare, leche de tigre sauce

AND

Homemade foie gras, red wine reduction, and date cream

Chef's Pasta

Langoustine ravioli, ginger bisque sauce

Main Course

Scallops, vanilla-infused cauliflower purée, and citrus  
sauce

Dessert

Roasted pineapple tartlet, vanilla mascarpone cream, and  
lime zest

**69€ per person**

*Les prix sont nets TTC, service compris*

