

Valentine's day



LOBSTER

Burnt leek with einkorn miso, smoked Bresse cream

SCALLOP

Beef marrow and black truffle, artichoke barigoule with yellow wine

CATCH OF THE DAY

Tuberous chervil cooked with shellfish, white vermouth sauce

DUCK

Candied kumquat, spiced rutabaga and Forcalquier gin

FRESH BRILLÂT SAVARIN

Candied citrus fruits, gingerbread mustard

NICOLAS BERGER CHOCOLATE

Amaretto and Giubileo coffee

225€

Set menu modifiable under conditions
As the Chef only works seasonal products, this menu can be modified

Meat's origin : France

Taxes and services included-Net prices in Euros

Payments accepted : Cash, Cheques, Visa,

Mastercard, American Express, Relais &

Châteaux cheques

