



VALENTINE'S DAY MENU

82€ TTC

A P E R I T I F

*Glass of Champagne 7 Crus Brut Chez Agrapart
or
Alcohol-free Valentine's Day Cocktail
(Burgundy Cassis Nector + white grape juice + tonic)*

M I S E E N B O U C H E

*Jerusalem artichoke foam with olive oil
Gougère with Gravlax salmon*

F I R S T S T A R T E R

*Foie gras roll with pistachio powder, kumquat, figs
preserved in red wine, nuts and dried fruits bread*

S E C O N D E S T A R T E R

*Scallop, parsnip puree, truffle oil, spinach coulis, yellow
wine cream sauce*

M A I N D I S H E

*Dombes duck breast, eggplant, potimarron squash purée,
mashrooms, meat jus*

C H E E S E P L A T 6 , 5 € (O F F T H E M E N U)
(Instead of dessert +3€)

D E S S E R T

*Paris Brest, raspberry mousse with light vanilla cream,
lemon ice cream, red berry coulis*

