

VALENTINE'S DAY MENU

115 EUROS

MISE EN BOUCHE

Winter bouillon

SURPRISE OYSTERS

Caviar of Neuvic and hazelnuts

BLEU LOBSTER FROM BRITANY

Cauliflower, mandarin and truffle

ROEBUCK ON THE BARBECUE

Topinambour and iodised jus

OLD COMTÉ

Truffle and vin jaune

BLACK CHOCOLATE 72%

Vanilla from Reunion Island and watercress