

Valentin's Day menu

February 14th, 2019

Appetizer

Smoked scallop from Erquy

Heart of mild artichoke, foie gras with Blanc d'Hiver wine

*Confit cod with hay butter,
chorizo from Bellota*

Glittering lemon vodka

*Fowl garnished with truffles, risotto of potatoes,
chicory's emulsion*

Ossau-Iraty and black cherries tartlet

Yin Yang, chocolate, rose, lychee

Mini-pastries

Drinks (per person) :

A glass of Champagne Gosset rosé with 3 toasts

A glass of white wine Ampelidae Blanc d'Hiver 2018

A glass of white wine J. Drouhin - Pouilly Vinzelles 2015

A glass of red wine Haut-Médoc, Diane de Belgrave 2012

50 cl of mineral sparkling or still water (Vittel or San Pellegrino)

Menu's rates :

70 € per person, without drinks

Or 90 € per person with drinks

**Your evening will be
animated by musical
duo KARMA**

