

DINNER



February 14, 2018

To start with, our *régalades*



Chicken and foie gras pâté en croûte

lamb's lettuce, black truffle condiment



Brittany sea scallops

salsify and citrus, watercress



Mediterranean sole

barigoule-style spiny artichokes



Roasted young pigeon breast with sage

celeriac



Fresh and refined cheeses

mixed salad leaves



Chocolate*/praline cake



Mignardises and friandises

120

Net price in euro per person, excluding drinks

*Chocolate from our Manufacture in Paris