



Valentine's Day Menu 2025

Amuse-bouche

Menu

Sea Urchins and Osciette Caviar

Lettuce velvet soup with Cévennes' sweet onion emulsion

Young turbot with lobster sauce

beech wood smoked potatoes

Macaroni with black truffles, duck foie gras

« en gratin »

Veal Filet Mignon with sage and lemon from Menton

Asparagus from Provence with truffled juice and parmesan

Fresh citrus fruits from insular gardens

Ice cream infused with geranium leaf

Grand Cru chocolate textured, gently flavoured with Madagascan vanilla

Hazelnut from Piedmont praliné

340€/pers excluding drinks

We guarantee the French origin of all our meats and invite you to let us know if you have any allergies.