



## Valentine's Day Menu 2025

*Amuse-bouche*

### ***Menu***

*Sea Urchins and Osciette Caviar*

Lettuce velvet soup with Cévennes' sweet onion emulsion

*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.