

# Menu Valentine's Day

# Romantic dinner February, 14th 2023

#### Amuse-Bouche

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### Combination of beets and haddock

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**Crab ravioli**Herb broth

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#### Sole and mussels

Glazed with satay, Creamy cauliflower and blood orange

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**Pigeon stuffed with foie gras**Green cabbage and juniper

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Pre dessert

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## **Rose petals**

Pomelo, raspberries with ginger, Rose Centifolia

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**Mignardises** 

all meat and fish come from France
net price, taxes and service

