

VALENTINE'S DAY
MENU

Friday February 14th

Champagne Baron de Rothschild glass

Salmon tartar with yuzu pearls

Pan-seared foie gras, orange sweet potato purée
and honey balsamic reduction

Roasted fillet of bass,
creamy champagne risotto, saffron emulsion

Truffle Brie de Meaux

Pink and lychee macaroon, champagne sorbet