

Saint Valentin 2018

Amuse-bouche

*

Poched egg

Celery confit with black truffle, parmesan cheese emulsion

*

Scallops

Cooked on plancha, hazelnut butter with pear, vegetables and winter salad

*

Black truffles winter tuber melanosporum

Macaroni gratinated, duck foie gras, truffled veal juice

*

Cushion veal

Reduced juice with black truffe, chard raviolis, gnocchi

*

Chartreuse granité VEP

Raspberries and rose water ice cream

*

Chocolate Grand cru

In fine soufflé pie, cocoa sorbet, mascarpone emulsion

170€ per person without drinks