

SAINT VALENTIN
2019

Dublin Bay prawns and veal crudo
With cod eggs and red poppies.

Wo Ai Ni

Duck foie gras with Soho-Lichees, pink ginger sauce and crispy rice.



Brill pannequet

Glazed with morel mushrooms stock, rolled cabbage and hazelnuts.

Roasted quail galantine,

Velvety sauce, chestnut gnocchis, pumpkin leaves and red currant.



Rose raspberry

Pomme d'amour,

Sour heart and white chocolate cream.

Chocolate and marshmallow

*At the rate of 245 euros per person, excluding drinks
The above prices include taxes and service charges.
The restaurant doesn't accept checks.*

