



VALENTIN'S DAY 2020

Special Oyster #3

In tempura, raw tomatoes and ginger vinaigrette sauce



Cauliflower

Creamed mousse and fine french caviar jelly
with citronella, cream of watercress



Dublin Bay prawns

With Nasturtium flowers butter and its leaves



Roasted veal loin

Strong jus with black diamond and tangy pistachio from Sicily,
hard picked fruits and vegetables



Diced pineapple

Refreshed with Marie Brizard and coconut



My declaration of love

With Creamy yuzu, Jivara chocolate mousse and cocoa biscuit



Praline chocolate and fruit marshmallows

At the rate of 255 euros per person with a glass of champagne Veuve Clicquot rosé
Net price including service, the restaurant does not accept checks

