



*Valentine's Day Menu*  
(120€ per person excluding drink)

*Crab « Royale »*  
*spicy shellfish bisque*



*Duck Foie Gras*  
*lacquered with pomegranate and long radishes*



*Snails' Ravioles from « Les Grands Crus » farm*  
*and fresh veined goat cheese*



*Breton' Scallops*  
*with local saffron from Berrieux,*  
*black salsify*



*The poultry from The Ourcq's local farm*  
*shiitaké mushrooms from « le Chemin Des Dames »,*  
*crosnes*



*The local Rollot cheese revisited with Red Beetroot*



*Gourmet Delight by our Pastry Chef*



*Lychee Rose Tree*  
*raspberry sorbet*