

VALENTINE'S DAY DINNER  
WEDNESDAY, FEBRUARY 14TH 2024

« POIVRADE » ARTICHOKE

artichoke chips with hazelnuts, black truffle dressing.



« MONARCH » CELERIAC

cooked in a pot, served with a spoon,  
grated Beaufort cheese, whipped butter with black truffle.



LEEKS

cooked in the fireplace, "mimosa" eggs with xèrès vinegar and black truffle.



SALSIFY

with cocoa nib, wild mushrooms,  
crispy salsify peels, flat-leaf parsley oil juice.



BLACK TRUFFLE

cooked whole in a salt crust with the scents of the undergrowth,  
fine Jerusalem artichoke mousseline, roasted croutons.



FROSTED LYCHEE

candied rose petals, raspberries and pears with lemon zest.



« RED IAPAR FROM BRAZIL » COFFEE

infused with green cardamom ice cream, chocolates box from Ecuador.

€850 per person without beverage

