

EPIASURE

VALENTINE'S DAY DINNER
WEDNESDAY, FEBRUARY 14TH 2024



EPIASURE M E N U



CAVIAR FROM SOLOGNE

« ratte » potatoes mousseline smoked with haddock,
buckwheat crisp with a slightly sour dressing.



SEA SCALLOPS

cooked with black truffle butter and trumpet of death mushroom,
fermented cabbage broth infused with vegetal mousse



« CANDELE » MACARONI

with black truffle, artichoke and duck foie gras,
gratinated with mature Parmesan cheese, black truffle juice.



WILD TURBOT

roasted, button mushrooms and chestnuts,
juice from the caramelized fish bones with black truffle.



LAMB FROM ALPILLES

roasted saddle of lamb, bugur curd,
“Black Garlic and olives” condiment.



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 (without beverage)

