

VALENTINE'S DAY MENU: FRIDAY, FEBRUARY 14th, 2025

TO START

Soft white bean soup with seared scallops and Iberian chorizo sausage.

STARTER

Southwest duck foie gras with tropical fruit chutney.

MAIN COURSE

Yellow Landes chicken supreme with yellow wine sauce and morel mushrooms, served with truffled mashed potatoes.

CHEESE

Beaufort with corn salad and a touch of orange.

DESSERT

Chocolate coulant with cherries and sorbet, a special creation by Maison Lenôte.

SMALL TREATS

Homemade chocolates and madeleines.

Drinks included: champagne, wine, water, and coffee.