

Valentine's

DAY MENU

AMUSE BOUCHE

Red berry cocktail pearls, ginger and prosecco

Oysters, shallot vinaigrette, Cayenne pepper
and pink salt

STARTER

Langoustine, crispy Parmesan and grilled spring
onion sabayon

MAIN

Grilled octopus, smoked mashed potatoes, black olive
crumble, tangy crème fraîche and sumac

or

Chicken supreme, warm beetroot, Parmesan cream,
bread tuile and red port reduction

DESSERT TO SHARE

Chocolate rose, vanilla ganache, salted butter
caramel and Espelette pepper

*90 € / person
excluding drinks*



Prices in Euros, tax included,
excluding 5% staff contribution.

