



PARIS - CHAMPS-ÉLYSÉES

BY B SIGNATURE
Hotels & Resorts

Valentine's day Dinner

By Ricardo Lucio

APPETIZER

LANGOUSTINES

Dim Sum with langoustines and ginger, beef consomme with lemongrass

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STARTER

DUCK LIVER

Light cooked duck liver with hibiscus, confit of clementine and litchi mousse

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MAIN COURSE

SCALLOPS

Snack scallops, cress coulis, roasted leeks, creamy parsnips and black truffles from Perigord

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FRESHNESS

THE THYME

Granite of thyme, lemon and ginger

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DESSERT

SURPRISE IN LOVE

Exotic heart, confit passion mango, combawa biscuit and passion fruit chocolate sauce

95€ / Person without pairing
145€ / Person with pairing

A bank guarantee will be required to confirm the reservation.
Net prices, service included. The restaurant does not accept cheque.
Reservations at 00 33 1 53 23 75 05