

Valentine's Menu 2023

Amuse Bouche
Maison Louis Roederer Collection 242



Sea bream ceviche | Tomato
Avocado | Radish
Maison Louis Roederer Collection 242 Brut



Shrimp | Lobster bisque
Jerusalem artichoke | Cauliflower | Tarragon
Maison Deutz Brut Rosé



Pink saddle of veal | Lardo
Peas | Camembert espuma
Maison Louis Roederer Vintage 2014 Brut



Nougat Crème Brûlée | Mango
Valrhona Dulcey Ganache | Almond crumble
Maison Piper-Heidsieck "Riviera" Demi-Sec



Petit Fours

90 € per person
With champagne accompaniment: 165 € per person
All prices include the cover charge