

February 14 Menu

Dinner

PATIENCE

Cream of white beans, roasted scallop,
and Iberian chorizo

ENTRANCE

Duck foie gras from the Southwest,
exotic fruit chutney

DISHES

Supreme of yellow Landes chicken, yellow wine
and morel sauce, truffled mashed potatoes

CHEESE

Beaufort cheese, lamb's lettuce salad scented
with orange

DESSERT

CREATED BY LENÔTRE

Chocolate fondant with morello cherries and its sorbet

MIGNARDISES

Chocolate mendiants and madeleines

DRINKS & WINE

Champagne Pommery 1 glass as appetizer and 1 glass as
dessert

White wine: AOP Mâcon Villages*

Red wine: AOP Lussac Saint-Émilion "Château Pont de Pierre"*
Mineral water, coffee

*One bottle(75cl) for 4 people

Non-contractual menu, subject to change without notice