

February 14th Menu

Dinner

PATIENCE

Salmon heart, avocado cream, Espelette pepper
shortbread

STARTER

South-West duck foie gras, pear and fig chutney,
Parisian brioche

MAIN COURSE

Supreme of Landes free-range chicken with morel
mushrooms, yellow wine sauce, truffled mashed potatoes

CHEESE

Beaufort cheese, lamb's lettuce salad scented with citrus, dried fruit bread

DESSERT

A CREATION BY MAISON LENÔTRE

Molten chocolate and sour cherry heart, served with its sorbet

PETIT FOURS

Macaron and madeleine

DRINKS & WINES

Champagne Pommery 1 glass as an aperitif and 1 glass with dessert
AOP Mâcon Villages* / AOP Lussac Saint-Emilion « Château Pont de Pierre »*
Mineral water, coffee

*One bottle (75 cl) for 4 people

Menu not contractual, subject to change without notice

The menu can be adjusted in case of allergie.