

VALENTINE'S DAY 2025

AMUSES-BOUCHES

DE SOUSA, CHEMIN DES TERROIRS, BRUT

BLUEFIN TUNA , YOZU KOSHO CUCUMBER CHUTNEY & BERNAISE EMULSION

FLORENCE & DAMIEN LAUREAU, LES RAISINS DE L'AMITIÉ 2021

WAGYU BEEF TATAKI, SMOKED AND POACHED OYSTER , CAVIAR

TRANSMISSION, BRANCO 2020

SCALLOPS, JERUSALEM ARTICHOKE & WILD GARLIC EMUSION

ETIENNE SAUZET, HAUT CÔTE DE BEAUNE, JARDIN DU CALVAIRE 2022

TURBOT, CHAMPAGNE SAUCE, SEAWEED , POMME ANNA

M.O.B GAUVÉ 2015

FARMED CHICKEN, SALSIFY, MOREL SAUCE

DOMAINE MICHEL MAGNIEN, MOREY ST DENIS, MONTS LUISANTS 2017

CARROT AND PASSION FRUIT SORBET, ORANGE CHIBOUST, CARROT CAKE

HERDADE DACALADA, CLEMENTE DE B

CHOCOLATE, POACHED PEAR & WINTER SPICES

D'OLIVEIRAS VERDELHO 2003

MENU 190 €

WINE PAIRING 120 €