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# VALENTINE'S DAY

## DINNER ON WEDNESDAY, FEBRUARY 14<sup>TH</sup> 2024

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### VALENTINE'S DAY APPETIZERS WITH BLACK TRUFFLE

3 appetizers on a truffle theme

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### FOIE GRAS, SCALLOPS AND SMOKED SALMON STARTERS TO SHARE

Duck foie gras, quince jelly and toasted brioche  
Marinated scallops with caviar  
Center-cut smoked salmon, beet, sour cream and buckwheat

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### FREE-RANGE POULTRY WITH LANGOUSTINES, MORELS AND SWISS CHARD

Softly poached fillet in tasty broth, grilled langoustine, bisque, roast jus,  
creamy morels and melting Swiss chard ribs

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### SOUFFLÉ TO SHARE

Mango soufflé, passionfruit to refresh

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### DELICACIES

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Menu at €240 per person, excluding drinks

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Prices include VAT