

Saint Valentine's Menu

Amuse-bouche

-

Red mullet with candied beetroot
pan-fried samphire

-

Line caught sea bass
vegetable 'pot au feu'

-

Saddle of Quercy lamb with clementine, cooked in clay crust
fondant potatoes and leeks

-

Pre-dessert

-

Valentine's curves in chocolate, crispy cocoa with grapes
soft caramel with fleur de sel

180€

without beverages

Net prices in euros, service included