



# Valentine's Day Menu 2022

## *Amuse Bouche*

### *Oyster ravioli*

Poached kombu seaweed and granny apple,  
crispy seaweed, rhubarb gel

### *Scallops "Rossini way"*

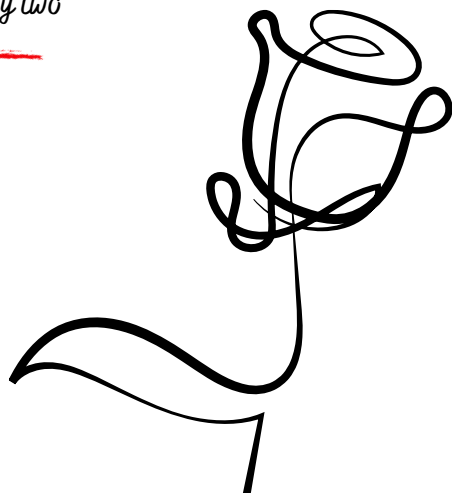
Toasted brioche, pan fried foie gras,  
périgourdine sauce, roasted salsifies

### *Rack of Lamb*

Roasted pear, dried fruits mendant

### *Gluttony is shared by two*

### *Mignardise*



Price 85€

Wine pairing 55€