

Valentine's Menu

Roasted Onion Dashi | Shimeji | Tofu | Marjoram Oil

Iberico Pâté | Pistacchios | Masala

Crispy Tartelette | Smoked Eel | Avocado | Mango | Trout caviar

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Snow Crab

Romanesco | Fermented Asparagus | Daikon | Kombu

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Oyster Mushroom

Fermented Potato Cream | Buckwheat | Charcoal Oil | Perigord Truffles

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Wild Prawn Ceviche

Tomate | Avocado | Cilantro Granita | Caviar Tradition Royal

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Scallop

Bouillabaisse Sauce | Radish | Coconut | Cockles | Kale Tempura

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Pichon Royal

Chimichurri | Black beer jus | Roasted apple

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White buffalo cheese

Sauternes Gel | Rolled Oats | Ajo negro | Pear sorbet

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Caramelized white chocolate

Hazelnut | Orange | Tangerine | Thyme

Sweet surprises

Menu price_____119

Winepairing___69

(7 Wines)

Winepairing with Champagne___84

(1 Rosé Champagne + 7 Wines)