

TASTING MENU
♥ VALENTINE'S DAY 2023

MILLEFEUILLE OF SCALLOPS,
OSCIETRA CAVIAR,
GREEN PEPPER BARD JUICE

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RED TUNA TATAKI,
AVOCADO PULP, RADISH CARPACCIO,
SALMON EGGS AND LEAF CHLOROPHYLL

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LANGOUSTINES IN TWO TEXTURES,
GLASSWORT, YUZU CONDIMENT

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BLUE LOBSTER,
BEAUTIFUL RAVIOLE WITH CANDIED VEGETABLES

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SQUAB COOKED IN A SAUTÉ PAN,
JERUSALEM ARTICHOKE, PORTO-GINGER JUICE

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CRUNCHY HEART CHOCOLATE-PASSION

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MIGNARDISES