

TASTING MENU
♥ VALENTINE'S DAY 2024

MEDITERRANEAN SEA URCHIN IN ITS SHELL
CRESS POWDER

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FINE CRISPY PIE
CRABMEAT
CELERY AND GRANNY SMITH

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BLUE LOBSTER RAVIOLE
CANDIED VEGETABLES IN SUBTLE BROTH
GALANGA - GINGER - LEMONSELLA

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SEA BASS COOKED ON THE SKIN
CONCENTRATED IODINE AND PRESSED FENNEL

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SQUAB COOKED IN SAUTÉ PAN
CONFIT LEGS
CITRUS FRUITS AND KALE

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CRUNCHY HEART
CHOCOLATE - RASPBERRY - HIBISCUS

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MIGNARDISES