



28 PLACE DES VOSGES - PARIS

VALENTINE'S DAY MENU

STEAMED LOBSTER, FRESH CREAM WITH KRISTAL CAVIAR

POACHED DUCK FOIE GRAS WITH CIDER FROM LES LANDES

RED MULLET JUST COOKED, GENEVOISE SAUCE AND SWEET POTATOES MOUSSELINE

PIGEON, BEETROOT AND MELANOSPORUM TRUFFLE

RHUM BABA TO SHARE, BLOOD ORANGES AND SAFRON

150 €

NET PRICES IN EUROS - INCLUSIVE OF SERVICE CHARGES & ALL TAXES