

LE MENU DE

*La Saint Valentin!*

WELCOME CANAPE

PETIT TART OF COURGETTE, GOAT CHEESE CREAM & ZUCCHINI  
PETIT CHOUX FARCI AU SALMON FUME, SALMON EGG & DILL

APPETIZER

OYSTER AND PRAWN WITH ECHALOTTE VINAIGAR  
OR  
CHARGRILLED ASPARAGUS, POMEGRANADE ARILS ON  
HUMMUS WITH SLICED GREEN SPRING ONION (V)

ENTRÉE

RISOTTO OF LOBSTER WITH ASPARAGUS  
SPEARS, LOBSTER EMULSION  
OR  
VELOUTE OF CHAMPIGNONS EN CROUTE  
FEUILLETEE (V)

MAIN

BEEF TENDERLOIN, GRATIN POTATO, GREEN  
BEANS, MOREL AND CEPES SAUCE  
OR  
PAPILOTTE OF SWISS BROWN MUSHROOMS,  
GREEN BEANS, CARROT, ORGANIC TOFU,  
GINGER, CORIANDER (V, G/F, VEG)

DESSERT

A PLATTER TO SHARE  
CHOCOLATE DIPPED STRAWBERRIES,  
MACAROONS, CHOCOLATE FONDANT

