

Menu Saint-Valentin

1 4 F É V R I E R 2 0 2 5



Amuse-bouche

Canelloni de courgettes grillées,
Bavarois d'écrevisses et cabillaud aux petits
légumes.

Entrée

Velouté de panais curry coco
Saint Jacques snackées, noisettes grillées

Plat

Magret de canard rôti aux fruits rouges
Farandole de légumes

Desserts

Le cœur croustillant praliné passion crème
légère au chocolat au lait, craquant aux deux
chocolats.

Mignardises et café

69€

Prix net, exprimé en TTC, hors boissons, service compris.

Valentine's day Menu

F E B R U A R Y 1 4 2 0 2 5



Appetizers

Grilled zucchini canellonni,
Bavarian crayfish and codfish with vegetables.

Starter

Coconut curry parsnip soup
Snacked scallops, grilled hazelnuts.

Main course

Roasted duck breast with red fruits
Vegetable farandole.

Desserts

The crispy praline heart with light cream
passion fruit and crunchy milk chocolate with
two chocolates.

Sweet treats and coffee

69€

Net price, expressed incl. VAT, excluding drinks, service
included.