



Valentine's Day Menu
Thursday February 14th 2019

Valentine's Day Amuse-Bouche



Crayfish from Bretagne
Mango, first asparagus from Provence
Roots and colorful cabbage, thai basil



Scallops from Normandy cooked in its shell,
Light polenta and truffle



Lorient line turbot cooked « meunière »,
Pistachio



Pigeon of Bresse truffled under skin,
Cabbage from Milan



Valentine's Day Pre-Desert



Our Pastry Chef's surprise desert to share

CHF 190.- per person
Drinks excluded
Service & T.V.A included