



VALENTINE'S DAY

2018

| FIRST COURSE |

CHILLED ATLANTIC OYSTERS
with blood orange mignonette and ossetra caviar
18

FOIE GRAS "AU TORCHON"
*kumquat marmalade, black truffle,
brioche pain perdu and frisee aux lardon*
26

POTATO LEEK SOUP
with black truffle & crème fraiche
16

| ENTREE |

LOBSTER RISOTTO
*1/2 maine lobster, brussels sprout leaves,
roasted cauliflower, chorizo and grana padano*
42

SURF & TURF
*butter braised maine lobster with espelette pepper and tarragon
and
roasted prime sirloin with potato puree, swiss chard,
petite carrots, wild mushrooms and red wine jus*
58

| DESSERT |

"LE BÊTE NOIRE" FLOURLESS CHOCOLATE CAKE
with raspberry coulis and vanilla gelato
12