

*Saint Valentin 2025*

— 148\$ + + PER PAX FOR 3 COURSES —

*Choice of Appetizer*

*Lobster Bisque with Lobster, Mushrooms, and Crème Fraîche.*

*Pan-Seared Foie Gras with Pear Compote and Apple Balsamic Reduction.*

*Half-Dozen David Hervé "Royale" Oysters.*

*Crab Salad with Celeriac Remoulade, Avocado, and Horseradish Whipped Cream.*

*Purple Artichoke with Black Truffle Vinaigrette and Soft-Boiled Egg.*

*Kaviari Oscietre Prestige Caviar (50g), Served with Blinis and Crème Fraîche. (+188\$)*

*Choice of Main Course*

*Pan-Seared Duck Breast with Morel Mushrooms and "Pommes Noisette".*

*Beef Tenderloin Rossini with Foie Gras, Madeira Sauce and Black Truffle.*

*Poached Sole Fillets with Truffle Sauce, Leeks, and Potatoes.*

*French Scallops with Champagne and Saffron Sauce, Roasted Butternut Squash.*

*Confit Pyrénées Lamb Shoulder with Baby Carrots and Rosemary Jus.*

*Choice of Dessert*

*Truffle Brie with Sourdough Bread, Mâche Salad, and Walnuts.*

*Crêpes Suzette Flambéed with Grand Marnier Sauce.*

*Chocolate "Marquise" with Praliné and Vanilla Sauce.*

*Tropical Fruit Pavlova with Coconut Ice Cream.*