

Valentine's Day

FRUITS DE MER

"Le Grand Plateau"

THE CHEF'S SELECTION OF COMPOSED RAW SEAFOOD

YOUR CHOICE OF

BRUSSELS SPROUTS

SALAD WITH LEMON VINAIGRETTE,
HAZELNUTS PARMESAN & APPLES

FOIE GRAS

WITH BRIOCHE, COCOA & PEARS

RICOTTA CAVATELLI

FENNEL SAUSAGE, GRANA PADANO &
WINTER BLACK TRUFFLE

YOUR CHOICE OF

CHILEAN SEA BASS

SEARED WITH MUSSELS, GREEN CURRY,
EGGPLANT & FINGERLING POTATOES

THE NOMAD ROAST CHICKEN

STUFFED WITH FOIE GRAS,
BLACK TRUFFLE, BRIOCHE;
WITH SWEET POTATO & APPLES

AMERICAN WAGYU PRIME RIB

PORCINI & BLACK GARLIC RUB, HORSERADISH
CRÈME FRAÎCHE & SAUCE BORDELAISE

CHOCOLATE LAVA CAKE

for two

PASSION FRUIT ICE CREAM

MENU 150

