

Valentine's day menu

2015 vintage interpretation:

Goose foie gras, citrus and royal curry.

Sauternes verjuice:

Blue lobster, butternut gnocchi and saffron.

The Vine Shoot:

Wagyu marinated in Sauternes, mushrooms and parsnip.

Maître Antony's cheese:

Mont d'Or, wooden Sauternes and truffle.

The old Sauternes:

Victoria pineapple, Timut pepper and vanilla.

295 € TTC 4 dishes including dessert

345 € TTC complete menu

