



VALENTINE'S DINNER MENU

9 COURSES 9,999

Ostra regal oyster pink peppercorn and passion fruit



Kegani crab green peas, Ossetra caviar



Duck foie gras from Les Landes, sweet onions, aged aceto balsamico



Black truffle and agria potato, watercress



Sea scallops from Brittany on the embers, savoy cabbage and Bafun uni



Norway halibut confit with olive oil, white asparagus and cockles



Wagyu beef tenderloin, girolles and black garlic



Tochiotome strawberry, smoked vanilla



Chocolate from our Manufacture 'Sweetheart' ginger caramel



ALL PRICES ARE SUBJECT TO VAT & SERVICE