GASTRONOMIC MENU
VALENTINE'S DAY 2024

SEARED SWEETBREAD, OYSTER VELOUTÉ
AND SIBERIAN CAVIAR

HAMACHI SASHIMI, PEAR, WILD
GINGER AND SEA BUCKTHORN

LEEKS VINAIGRETTE JULIENNE, COGNAC
JELLY, CHURNED FOIE GRAS AND
LACTO-FERMENTED BLACKCURRANT

CRISPY RICE CHIP AND LOUIS D'OR
RISOTTO ESPUMA, PISTACHIO OIL

WALLEYE FILET AND MOUSSELINE,
SEASHELL NANTE BUTTER, SALSIFY AND
CURRANT PRALINE

SEARED DUCK, DUCK CONFIT AND WHITE
PUDDING CANNELLONI, MORELS

HERCULE DE CHARLEVOIX POGO,
PASTEURIZED EGG YOLK AND GORRIA PEPPER

APPLE AND SAGE FRUIT PASTE,
FRESH CHEESE JELLY

PINK PEPPER FOAM, ROSE AND
GRAPEFRUIT CREAM, CITRUS
SORBET AND CONFIT

185$