

GASTRONOMIC MENU

Valentine's Day 2025



Cromesquis of confit pork, lardo with turmeric,
poached oyster and Siberian caviar



Halibut ceviche, sea buckthorn, almond and wild ginger



Smoked duck tartlet and foie gras gravlax,
quail egg in jelly and truffle



Grilled kale salad, carrot and mirin reduction,
miso and brown butter



Roast monkfish, salsify saffron and agnolotti



Beef, potatoes and truffle



Hercule de Charlevoix, burnt bread soup,
bacon lardons and braised cipollini onions



Madagascar vanilla and wild strawberries
from the Îles-de-la-Madeleine



Lemon balm mousse, cranberry confit,
madeleine biscuit, lacto-fermented rose



MENU | 195.
WINE PAIRING | 165.