



## *Valentine's Day*

Artichoke heart braised with turmeric, Granny Smith sticks, Auvergne blue cheese, walnuts and green mustard sorbet.



Mediterranean capon, steamed, crispy polenta with green olives, cime di rapa in two variations, vegetable vierge with basil.



Pavlova with two grapefruits and rose meringue, refreshed with a brut Champagne sorbet.

*Menu (without drinks) : 110 € / person.*

*Wine Pairing : 65 € / person.*

A different glass of wine served with the starter, main course and dessert.