

Champagne rosé
Barons de Rothschild
NV



Chablis
Domaine Mosnier
2022



Puisseguin-Saint-Emilion
Château des Laurets
2018



Rivesaltes Ambré
Legend Vintage
Gérard Bertrand
1979

VALENTINE'S DAY DINNER

FEBRUARY 14, 2024

200€ with wine pairing

140€ excluding drink

Sea scallops marinated with citrus,
gold caviar



Cookpot of blue lobster and potatoes,
homardine sauce



Roasted tiger veal from Abbatucci family,
tender carrots and crushed sorrel



Chocolate and vanilla crispy heart