

Champagne Rosé Prestige

1^{er} cru

Duval-Leroy

NV



Chablis

Simonnet-Febvre

2023



Condrieu

Rouelle-Midi

Domaine Vallet

2021



Saint-Emilion

Château Rox de Boisseaux

2018



Porto

Tawny

Graham's

10 ans

VALENTINE'S DAY DINNER

FEBRUARY 14, 2026

230€ with wine pairing

150€ excluding drink

Benoit amuse-bouche



Sea scallops marinated with citrus,
gold caviar



Blue lobster in it natural way,
tiny potatoes, delicate homardine



Chicken from Bresse,
green asparagus from Provence,
black truffle



Chocolate from our Manufacture,
praline and lime delight