



# *New Valentine's Day*

Cod brandade with dill  
Polenta battered oysters  
Pressed beef with mushrooms

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Pan-fried foie gras from Ferme du Puntoun with truffle, grape jelly, Piemont hazelnuts

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Parsnip soup with Pantelleria oregano, shortbread with Transmontanus caviar, Parmesan chips, olive oil

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Monkfish and clam ravioli with orange, shrimp nage and black tuile

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Guinea fowl supreme stuffed with mascarpone and black garlic, mashed and crunchy cauliflower, caper vinaigrette and Sainte Victoire egg

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Heart of fresh goat cheese with herbs and Taggiasche olives, mixed greens and condiments

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Grand cru chocolate, passion fruit, truffle, Piémont hazelnut

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Mignardises

*Euro price 195€ drinks not included*

