

LE B O R D E A U X

MENU

Valentine's Day

APPETIZER

Foie gras tartlet,
hibiscus and mandarin jelly

STARTERS

Fish tartare,
raspberry and kiwi condiment

Fried soft-boiled egg,
Jerusalem artichoke cream, beetroot emulsion

MAIN-COURSE

Veal quasi,
tonnato sauce, rich jus and seasonal vegetables

Or

Saint-Pierre fish, braised endive with orange
and Timut pepper, Champagne espuma

DESSERT

Madagascar Vanilla
Vanilla-infused light cream,
pistachio praline, refreshed with sour cherry.

98 € per people