



Alain Ducasse  
BACCARAT

Bubble

NV CHAMPAGNE GRAND CRU  
FEMME DE CHAMPAGNE - DUVAL-LEROY

White

2022 SAINT-PÉRAY  
ELEMENT - E.GAGNEPAIN & D.RISOUL

White

2020 IGP VAL DE LOIRE  
AUTOCHTONE - DOMAINE DES BÉRIOLES

Red

2017 SAINT-ÉMILION  
CARILLON D'ANGELUS

Dessert

NV MAURY  
HORS D'ÂGE - DOMAINE POUDEROUX



MENU 290 €  
WITH WINE PAIRING 450 €

VALENTINE'S DAY DINNER  
FEBRUARY 14, 2026



Radish and olive tartlet

Puff pastry bread, smoked sardine

Marinated trout, blinis

Ginger langoustine kakigori

Artichoke, Parmesan cheese, black truffle

Raw and cooked sea scallops with citrus

Jersiais beef 'à la Rossini', tender celeriac

Neufchâtel cheese with black truffle

Chocolate and coffee from our Manufactures