

VALENTINE'S DINNER

14/02 | 6-COURSE DINNER 100€

15/02 | 4-COURSE LUNCH 50€

6 HANDS EXPERIENCE

WITH GUEST CHEF
JEREMIE FALISSARD
x
JACQUES LAGARDE
MATHIEU LAGARDE



MEURETTE-STYLE EGG, FOYOT SAUCE ESPUMA, FOUR-GRAIN BREAD TOAST,
HOUSE-MADE PORK JOWL CHARCUTERIE

HUEVO ESTILO MEURETTE, ESPUMA DE SALSA FOYOT, TOSTADA DE PAN DE
CUATRO SEMILLAS, CHARCUTERÍA CASERA DE CARRILLERA DE CERDO

GRILLED LEEK, BEURRE MONTÉ JERES SAUCE,
MUSTARD PICKLES, TÊTE DE MOINE CHEESE

PUERRO A LA PARRILLA, MANTEQUILLA AL JEREZ,
PEPINILLOS DE MOSTAZA, QUESO TÊTE DE MOINE

SOURDOUGH BREAD, ONION AND PARSLEY BUTTER TERRINE,
WAGYU CECINA, JERUSALEM ARTICHOKE PICKLES

PAN DE MASA MADRE, TERRINA DE MANTEQUILLA CON CEBOLLA Y PEREJIL,
WAGYU CECINA, PEPINILLOS DE TOPINAMBUR

TROUT CONFIT IN LOBSTER AND SAFFRON OIL, MUSSEL MARINIÈRE SAUCE

TRUCHA CONFITADA EN ACEITE DE LANGOSTA Y AZAFRÁN,
SALSA MARINIÈRE DE MEJILLONES

BRAISED SHORT RIB, CELERIAC PURÉE, MEAT JUS WITH MAPLE SYRUP

SHORT RIB ESTOFADO, PURÉ DE APIONABO,
JUGO DE CARNE CON JARABE DE ARCE

MULLED WINE JELLY, GOAT'S MILK BRIE

GELATINA DE VINO CALIENTE, BRIE DE CABRA

FROZEN NOUGAT WITH CANDIED ORANGE,
WARM CHOCOLATE MOUSSE, COCOA TUILE

TURRÓN HELADO CON NARANJA CONFITADA,
MOUSSE CALIENTE DE CHOCOLATE, TEJA DE CACAO