

JOYEUSE
Saint Valentin



Amuse-bouche

CHOUFLEUR
Cauliflower cream, dry salmon & roe

Entrées

ASPERGES BLANCHES
White asparagus served warm, confit egg yolk, parmesan biscuit, hollandaise

OR

HOMARD
Lobster & cabbage cannelloni, cheesy cream, lobster sauce & Sarasin

OR

FOIE GRAS +£5
Foie gras terrine, potato bread, quince & star anis chutney

OR

CAILLE
Quail blanquette, carrots fondant, baby mushrooms

Plats

CABILLAUD
Cod tournedos, orange & mustard sauce, sautéed pumpkin & celery

OR

RISOTTO
Mushrooms risotto, confit garlic & parmesan

OR

COCHON
Pork fillet mignon roasted with mix root vegetables, sweet paprika cream

OR

BOEUF + £7
Fillet of beef, Rossini, Darphin potato, baby spinach

Dessert

OMELETTE NORVEGIEENNE A DEUX
Baked Alaska, raspberries & vanilla cream, "flambée"

£59

Your Valentine planning starts here:



Amuse-bouche

CHOUFLEUR
Cauliflower cream, onion crisp



Entrées

ASPERGES BLANCHES
White asparagus served warm, confit egg yolk, parmesan biscuit, hollandaise

OR

CANNELLONI
Sweet potato & cabbage cannelloni, cheesy cream, herbs sauce & Sarasin

OR

CROQU
Truffled croqu with button mushrooms, black truffle & parmesan

Plats

RISOTTO
Mushrooms risotto, confit garlic and parmesan

OR

RACINES
Roasted root vegetables, sweet paprika cream, salsify crisps

OR

CELERI
Roasted celeriac, Rossini, Darphin potato, baby spinach

Dessert

OMELETTE NORVEGIENNE A DEUX
Baked Alaska, raspberries & vanilla cream, "flambée"

£59

Say
Je t'aime
in GAZETTE