

## Valentine's Day Menu

### Appetizer

- Flamed Obsiblu shrimp
- Textured avocado
- Mango-passion fruit coulis

### Starter

- Sea bass ceviche
- Sea urchins
- Caviar of Sologne
- Cabbage variation
- Yuzu-blood orange jelly

-or-

- Pressed foie gras, artichokes, black truffles, toasted brioche, dried fruit chutney

### Main Course

- Free range guinea fowl supreme roasted, coffee-flavoured chestnut purée
- Snacked celery
- Périgueux sauce

-or-

- Scallops browned à la plancha, spelt risotto, shellfish cappuccino, parmesan crumble

### Dessert

- Epilogue: in harmony, the exotic pomegranate-lime, the intense chocolate chilli

### Drinks

- ½ bottle of Champagne Rosé per person, or other drinks with or without alcohol

## Child Menu (6 to 11 years old)

*Dinner will be served before the show*

### Starter

- Ham and Boursin cheese wrap

### Main Course

- Supreme of chicken roasted
- Baby new potatoes
- Chicken jus

### Dessert

- Guanaja chocolate mousse
- Pecan nut cookie

### Drinks

- Fruit juice