



AMOUR BLANC

VALENTINE'S DAY MENU
TUESDAY 14 FEBRUARY 2023

125€ without drinks
190€ with food and wine pairing



OSETRA CAVIAR FROM SOLOGNE
royal potato, periwinkle, wakame juice



CRAYFISHES WITH CITRON
dubarry creamy, roasted hazelnut



TURBOT OF LOCTUDY
buckwheat from Beauce, beurre blanc with Vouvray



CHARLIE AND NICOLAS' VEAL FILLET
poached with agastache, Paris market carrot



FOUGERUS
lamb's lettuce condiment, Mont-près-Chambord truffle



PEAR AND TEA ROOIBOS
poached pear, ganache and tea sorbet, pear vinegar

This menu was created by Christophe Hay
with the participation of Baptiste Ingouf, Corentin Poyau,
Maxime Maniez and their teams.