

VALENTINE'S DAY  
LE MESS

Octopus tartar, perfume of yuzu

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Scallops, Jerusalem artichoke, cashew cream and  
freshness of citrus

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Fillet of Veal cooked in low temperature, balls  
of celeriac, Brussels oysters mushrooms

Or

Fillet of skreifish in herbal crust, tuberous chervil  
and lobster butter

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Mango and basil tartar, crème brulée

55€