

14 & 18 February evening

it's true love day



APPETIZER

Gravlax raviole, kaffir and citrus broth

STARTER

Foie gras cooked on the stove, in season mushrooms, strong juice

MAIN COURSE

Risotto-style Fregola Sarda, roasted Saint-Jacques, king prawn
bisque, fresh herbs

or

Wellington tenderloin, Bordelaise sauce, potato mash

DESSERT

Coeur d'amour, red berries, white chocolate ganache,
caramelized pistachios

Mignardises and coffee

59 €

l'équerre
Bar - Restaurant