

♥ Valentines Menu ♥

Samedi, 14 Février 2026



Amuse Bouche

♥ Entrées ♥

Soupe de topinambour

Jerusalem artichoke soup, Parmesan cheese

Casserole de ris-de-veau

Sweetbread casserole

Salade de Homard (Add \$10)

Lobster salad served with frisée and confit tomato

Salade de roquette et crevettes

Arugula salad with shrimp springrolls

Terrine de mousse de foie

Organic chicken liver mousse terrine

♥ Plats Principaux ♥

Osso-Bucco de venaison

Braised venison served with sweet potato puree & braised endive

Filet de Loup de mer grillé

Grilled black seabass filet served with asparagus, forbidden rice
Saffron sauce

Coq au vin

Braised farm raised chicken in red wine sauce
Served with creamy polenta, bacon, carrots, turnips & pearl onions

Tournedos au poivre

Seared beef tournedos filet with cracked black pepper,
Served with French fries, mixed green salad & peppercorn sauce.

Risotto végétarien

Vegetarian mushroom risotto with Winter vegetable
Topped with Parmesan cheese.

♥ Fromages ♥

Assiette de fromage (+\$15)

Assorted French cheese served with homemade compote.

♥ Dessert ♥

Grand coeur au chocolat pour deux

A big chocolate heart served with passion fruit coulis.

\$129 pp++

Jean Baptiste Massala, Chef de Cuisine
(Only menu available this evening, Merci!)

When placing your order, please inform your server of ANY Food Allergies
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness
Especially if you have certain medical conditions