

Marcelle.

VERCHANT



*Menu created by Chef Alexandre Caillaud
accompanied by the Pastry Chef Alan Lainé*

Artichoke

Sweet onions, vongole, citrus

Spider crab

Fennel, blood orange, kaffir limes

Sole

Cauliflower, cuttlefish ink, cuttlefish

Veal

Celery, spinach, black truffle, hazelnut

Cœur Neufchâtel

Lamb's lettuce and hibiscus

Lchee

Rose and pine seeds

Sweets from Cupidon

Mignardises

150€ per person, drinks including



RELAIS &
CHATEAUX

Valentine's Day Menu